

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

Tower of STRENGTH

Fearn is a strong, well-founded organization built on the proper foundation for service—an organization that has grown to a position of leadership through a sincere desire to serve, intelligent appraisal of packer needs, and practical solutions to processing problems.

Whether your need is improvement of old products, development of new ideas, reduction of costs or increasing profits, your Fearn representative can help you. He can demonstrate unusual Fearn products that will give you the results you need at costs far less than you expect. He is now in better position than ever to serve you.



Fearn Laboratories

division of

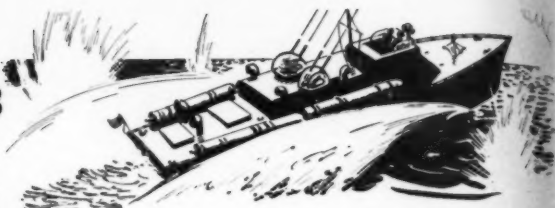
Northwestern Yeast Company

1750 North Ashland Ave. • Chicago 22, Ill.

SUCCESSFUL IN THE JOB

they

WERE DESIGNED FOR



We don't have to be reminded that our Motor Torpedo Boats gloriously played the part for which they were designed. Their record of successes in the recent world conflict speaks for itself.

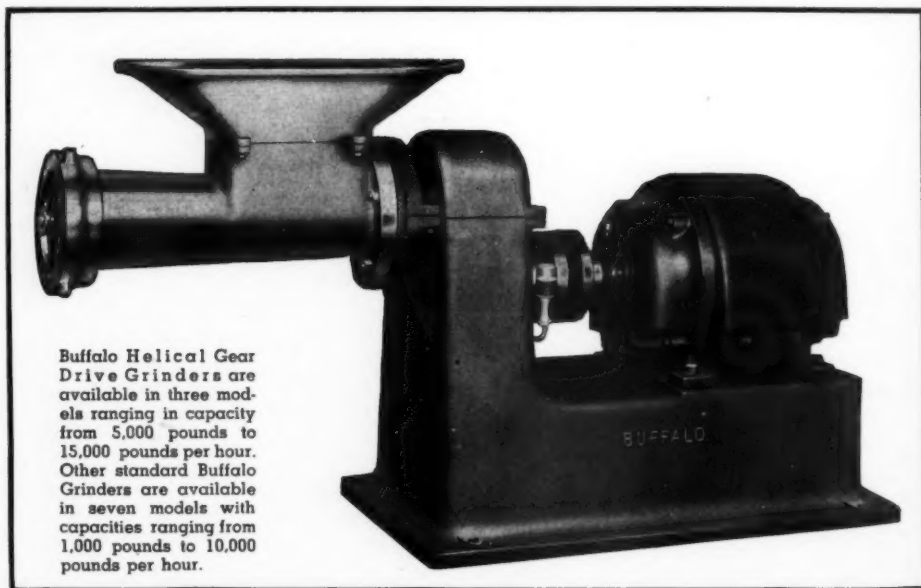
BUFFALO Grinders, too, are excellently performing the job for which they were designed. Reducing the size of the trimmings is the initial step in processing most types of sausage. Therefore, the quality of the finished product, regardless of the grade of meat used in the formula, is dependent, to a large degree, on the proper design and functioning of the grinder. Meat contains albumen

which acts as a natural binder to hold the finely cut product together after grinding. This albumen makes it possible for the emulsion to retain added moisture and thus increased yield. If the meat is mashed or burned in grinding a chemical reaction occurs which not only changes its color but also destroys the albumen. Under this condition meat becomes "short" and binding and keeping qualities of the final product impaired, regardless of how efficiently the other steps of production are controlled.

These conditions were carefully studied by BUFFALO engineers

and the resultant BUFFALO Grinder was designed to overcome them and provide as great a capacity for producing properly ground meat as any grinder ever developed. Hundreds of installations have proved its success. Quality of finished product, capacity of production and durability are the combined features of BUFFALO Grinders that account for their increasing popularity and acceptance by sausage makers everywhere.

Write for our catalog which illustrates and describes the construction features and operating advantages of BUFFALO Grinders. Do it now.



Buffalo Helical Gear Drive Grinders are available in three models ranging in capacity from 5,000 pounds to 15,000 pounds per hour. Other standard Buffalo Grinders are available in seven models with capacities ranging from 1,000 pounds to 10,000 pounds per hour.

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

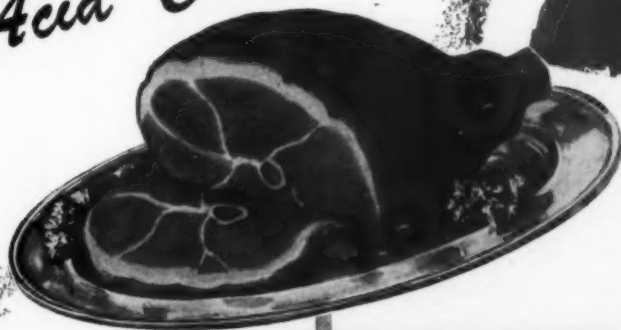
Sales and Service Offices in Principal Cities

Buffalo



**QUALITY SAUSAGE
MAKING MACHINES**

Prague Powder Steps Up Flavor-Development through "Amino Acid" Control!



By controlling enzymic action that breaks down proteins and develops "Amino Acids" . . . and the *meat flavor* therein . . . Prague Powder achieves *flavor control*. Scientifically made to give you effective *curing control*—which slow, unbalanced cures fail to do—Prague Powder *accelerates* the breaking down of proteins . . . *accentuates* the development of natural flavor . . . and *safeguards* that natural meat flavor through quick, scientifically balanced preserving action—while fixing color!

It's Made from a Crystalloid to Assure the Uniformity You Want!

Three vital curing ingredients in Prague Powder are united in solution *under laboratory control*. This patented* process relieves you of the problem of trying to distribute them equally *by dry mixing* . . . assures you of uniformity in Prague Powder.

No wonder Prague Powder develops *appetizing color*, without forcing it—while *accelerating* and *accentuating* flavor development. Complete facts about this *complete cure* will be sent to you, return mail.



*U. S. Patent Numbers
2054623, 2054624, 2054625, 2054626



One of the modern Van Slyke Manometric Amino Nitrogen Apparatus used in The Griffith Laboratories to analyze "Amino Acids". (Chicago Plant)

The
GRIFFITH
LABORATORIES

NEWARK 5, 37 EMPIRE STREET—TORONTO 2, 115 GEORGE STREET—CHICAGO 9, 1415 W. 37TH STREET

ABC
**THE NATIONAL
PROVISIONER**

Volume 114

FEBRUARY 16, 1946

Number 7

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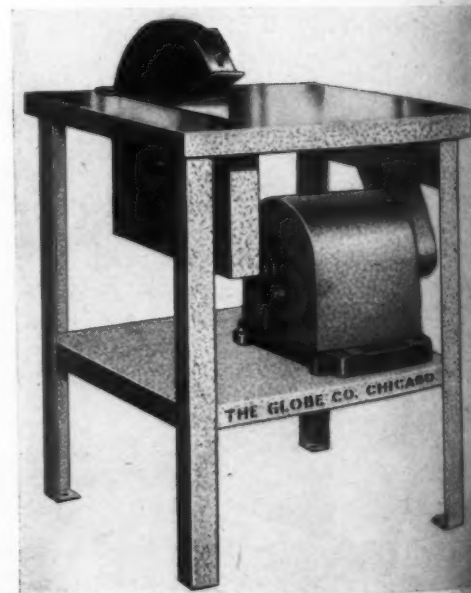
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EFFICIENT



Globe Band Saw



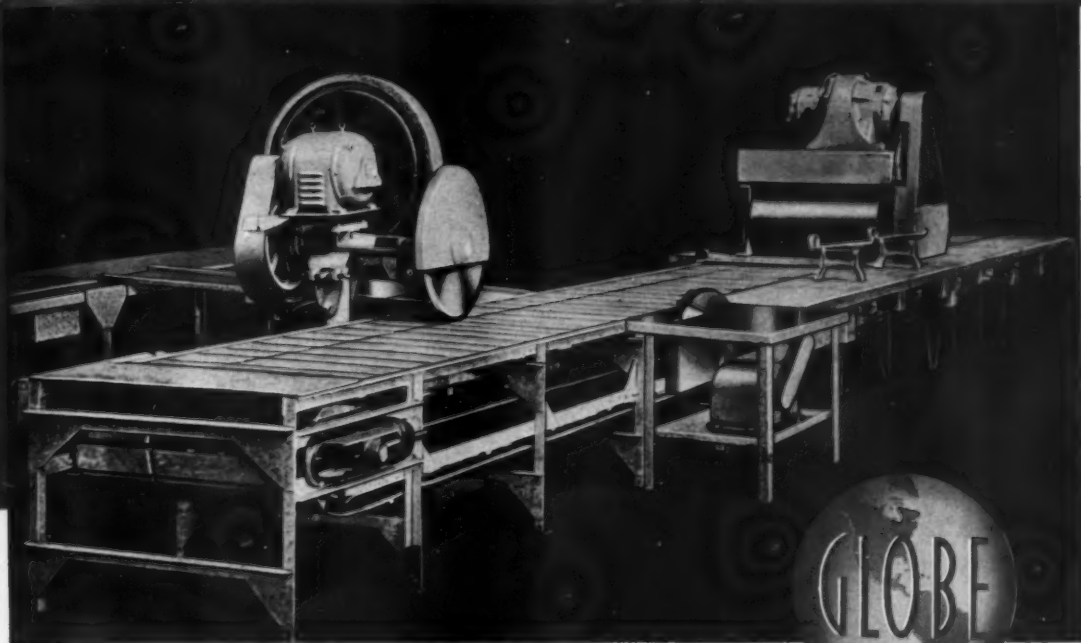
Globe Bone Saw

31 YEARS OF SERVING THE MEAT INDUSTRY

The National Provisioner—February 16, 1946

GLOBE HOG-CUTTING LAYOUTS

Help Offset Rising Costs



BY standardizing hog-cutting into a fast, safe, continuous operation, this Globe Conveyor Equipment reduces up to 200 carcasses to individual cuts per hour. It assures more production with less manpower on both long and short runs. A variable speed table-drive permits a high degree of flexibility of operation.

Included as integral parts are a belly roller, and a shoulder cut-off knife. This equipment cuts precisely and cleanly . . . eliminating waste and assuring top product quality always. Feet and neckbone removal and trimming and rolling of bellies are handled on the production line . . . effecting substantial processing savings.

When ham and shoulder removal and other auxiliary operations are to be incorporated into the

layout, the addition of supplementary conveyor type tables is suggested. When desired, a Globe Bone Saw or Band Saw may also be added. Both are now available.

Gusset-reinforced frames and angle construction throughout assure extra strength and stability to Globe Moving-Top Tables. Adjustable feet are also standard, permitting adaptation to irregular floors. Smooth, wide, cutting boards are of seasoned maple, flights are hardwood or of galvanized or stainless steel.

Permitting the maximum effective use of floor space, Globe Hog-Cutting Layouts can be constructed to conform to the requirements of any floor area. Let Globe engineers help plan your Hog-Cutting Layout.

THE GLOBE COMPANY

4000 S. PRINCETON AVENUE

CHICAGO 9, ILLINOIS

MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The National Provisioner—February 16, 1946

Page 5

New Electronik

**+
PLUS
CON-TAC-TOR**



MERCURY SWITCHES
Glass enclosed—non-chattering
Contact capacity: 30 amps.
at 115 volts A.C.
Open contacts and need
for external relays eliminated.
Trouble-free operation
even in corrosive atmospheres.



MERCURY SWITCH CONTROL

The Brown *Electronik* Potentiometer . . . unsurpassed for outstanding performance . . . has been made more versatile with Con-Tac-Tor Mercury Switches for the control of electric and fuel-fired furnaces.

Continuous Balance makes possible *Continuous Correction*—recording—signalling. Con-Tac-Tor (glass enclosed) mercury switches are worthwhile features that eliminate corrosion problems and the need for extra relays—and are available in fourteen different switching actions.

For applications where thermocouples or Radiomatics are used as the measuring element—the scope of the Brown *Electronik* Potentiometer plus Con-Tac-Tor mercury switch control is unlimited.

Salient features of this new *Electronik* Controller are:

FRONT SET CONTROL INDEX: knob provides quick and easy setting of control point.

"CONTINUOUS BALANCE" PRINCIPLE OF MEASUREMENT AND CORRECTION: an electronic detector in place of conventional galvanometer. **SUPER SENSITIVITY, ACCURACY, AND RUGGEDNESS.**

AUXILIARY MERCURY SWITCHES are available on both circular chart and strip chart *Electroniks* for signalling alarms, safety devices, etc.

Write for catalog. THE BROWN INSTRUMENT COMPANY, a division of Minneapolis-Honeywell Regulator Company, 4445 Wayne Ave., Philadelphia 44, Pa. Offices in all principal cities. Toronto, Canada; London, England; Stockholm, Sweden; Amsterdam, Holland.

BROWN

Electronik

POTENTIOMETERS

Good Sausage Doesn't Grow on Trees ...

(Even in Brooklyn)



Good Seasoning Doesn't Grow on Trees, Either!

It's a good thing sausage doesn't grow on trees, because it would be much harder to develop the right flavor.

Now, with reliable B. F. M. SEASONING and a controlled production procedure in your sausage kitchen, it's as easy as rolling off a log to make good sausage. Switch to B. F. M. SAUSAGE SEASONING and watch your sales grow.

The best basic ingredients and careful laboratory control are equally important in maintaining for you the high quality of B. F. M.

SEASONINGS. They're easy-to-use, too . . . no fuss or bother . . . completely soluble . . . constantly uniform . . . packaged in batch-size bags for your convenience.

Samples and formulas are yours for the asking, or order a trial drum of WIENER, BOLOGNA, MINCED HAM, or LIVER SAUSAGE SEASONING today. You'll like it.



BAKE-RITE PANS and **Basic-KROME WIRE TRAYS**, for meat loaf production, pay you an extra profit on every batch!

If it's used for seasoning meat, we have it!



ROL

standing—
Mercury

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orthwhile
relays—

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eter plus

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RUG-

tronik's

Minneapolis—
ices in all
n, Holland.

TERS

16, 1946

Book Your

1946



SWEET RED PEPPERS *Now!*

It's time to think about your contract for the 1946 crop of B.F.M. SWEET RED PEPPER HULLS in BRINE.

Many packers were disappointed in 1945, because they did not get a sufficient supply of these bright red beauties. One sure way to avoid disappointment in 1946 is to contract early and get your shipment of HULLS as soon as they are available—usually late September or early October.

There has never been a single year since we started in business that we have been able to furnish our customers with as many of these high-quality, SWEET RED PEPPER HULLS in BRINE as they needed to fill their requirements.

Place your contract now, for later delivery—subject to approval of price. Your Basic salesman will be around to discuss the 1946 PEPPER HULL Contract with you.



806 Broadway
Cleveland 15

MORE FOOD DISTRIBUTORS

are switching to Job-Rated trucks

IT WAS no "wartime secret" that owners of Dodge Job-Rated trucks experienced consistent "on-the-job" operation. Because their trucks *fit the job*, they performed more efficiently, operated more economically, lasted longer.

That's why today so many more food distributors are planning to standardize on precision-built Dodge Job-Rated trucks.

They're buying trucks with engines rated for their loads. They're getting trucks with a transmission and clutch, with axles, springs and every other unit Job-Rated to handle the job . . . to do a better job, longer, and at low cost!

DODGE DIVISION OF CHRYSLER CORPORATION

LISTEN TO THE MUSIC OF ANDRE KOSTELANETZ, WITH FAMOUS GUEST STARS
THURSDAYS, C. B. S., 9 P. M., E. T.

DODGE *Job-Rated* TRUCKS
FIT THE JOB . . . LAST LONGER

4

WARTIME YEARS PROVED PLENTY

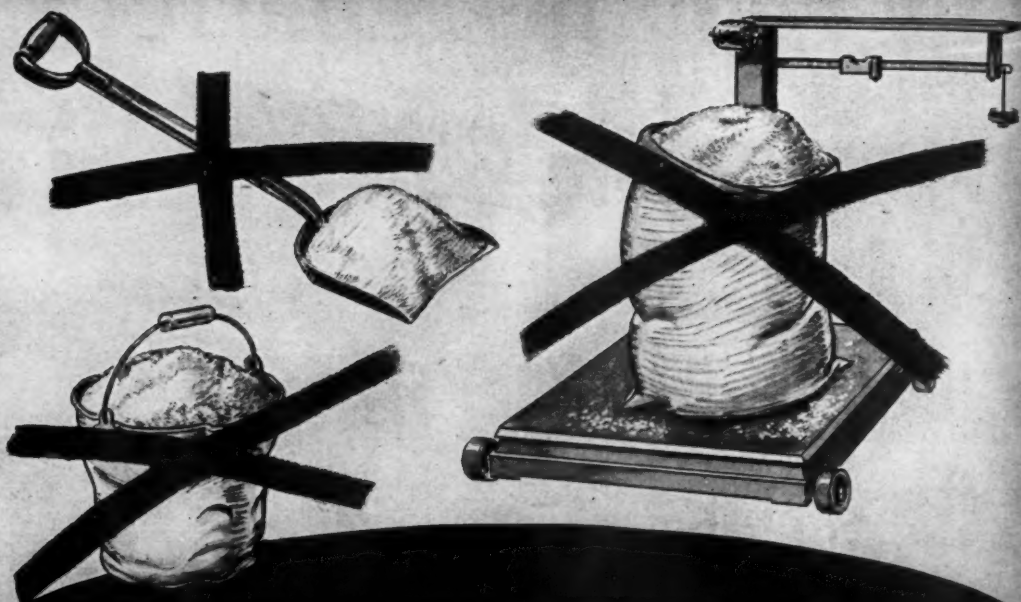
Two "eye-opening" facts that will long be remembered by men to whom trucks were a "bread and butter" proposition during wartime, are these:

1 There's no substitute for years of truck-building experience, or for precise workmanship and quality . . . major reasons for the economy, dependability and long life of Dodge Job-Rated trucks.

2 Dodge Job-Rated trucks stayed on the job because of the ready availability of Dodge TRUCK PARTS and because of the prompt, efficient truck service of Dodge dealers.

See your Dodge dealer Now!
Let him help you choose the right Dodge Job-Rated truck for all your hauling needs!





FOR MODERN ACCURATE SALT MEASUREMENT YOU "PASS the SALT" by LIXATOR

Measurement of salt by dry volume in shovels, pails or containers is *bit-or-miss* . . .

Measurement of salt by weight without regard to water absorbed during damp weather and long storage is *bit-or-miss*!

But measurement by saturated-brine volume is accurate . . . *because* each gallon of 100% saturated brine always contains 2.65 pounds of salt. The Lixate Rock Salt Dissolver always produces 100% saturated,

crystal-clear brine, and eliminates inaccurate measurement by dry volume or weight.

Brine-strength control is sure when you start with 100% saturated brine from a Lixator. A definite volume of Lixate brine supplies a definite quantity of salt, and dilution to any desired degree is easy and accurate. This is vital in sweet pickle formulas where too little salt means spoilage, too much impairs flavor. While in chill rooms cooled by spray decks, wall cabinets, or unit coolers, too strong a brine causes excessive meat shrinkage and wastes salt.

And remember, your Lixator also supplies crystal-clear, 100% saturated brine for zeolite water softeners.

"To avoid 'off-flavors' in our sweet pickle formulas, caused by errors in measuring salt, we use Lixate brine... Errors now are practically non-existent,"

declares Supt. NEWTON B. MILLER
of Stahl-Meyer, Inc., New York, N.Y.

JUST MAIL THIS COUPON

Get the whole story in our free booklet: "How Lixate Brine Solves the Problem of Accurate Salt Measurement in Food Processing Industries."

Name _____
Firm _____
Street _____
City _____ State _____



The
LIXATE
Process
FOR MAKING BRINE

INTERNATIONAL SALT COMPANY, INC.
Scranton, Pa.

PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

CHECK the following performance facts about this amazing enamel... then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dings, Bacteria and Fungus*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

FREE!

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.

*With Pre-Treatment.



STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



WASHING TEST

Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.

ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



DAMP-TEX

THE WET SURFACE ENAMEL

STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.

JUST SAY CRANE...

For Everything In Piping Materials

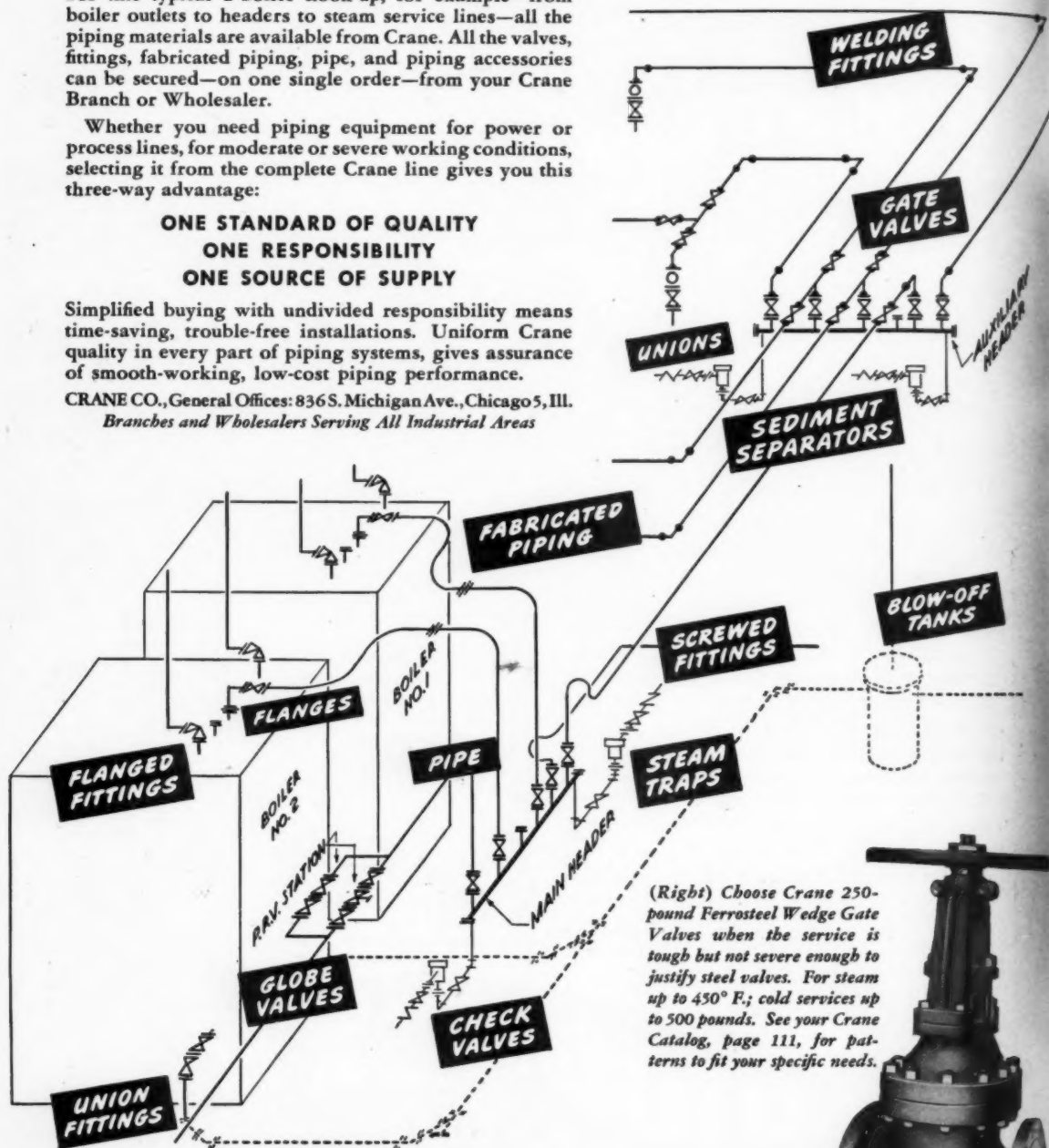
For this typical 2-boiler hook-up, for example—from boiler outlets to headers to steam service lines—all the piping materials are available from Crane. All the valves, fittings, fabricated piping, pipe, and piping accessories can be secured—on one single order—from your Crane Branch or Wholesaler.

Whether you need piping equipment for power or process lines, for moderate or severe working conditions, selecting it from the complete Crane line gives you this three-way advantage:

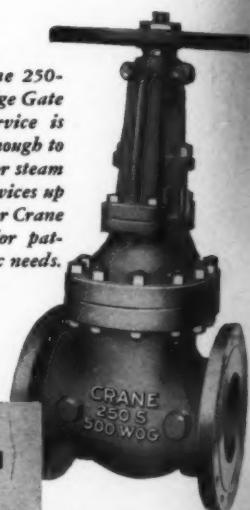
ONE STANDARD OF QUALITY
ONE RESPONSIBILITY
ONE SOURCE OF SUPPLY

Simplified buying with undivided responsibility means time-saving, trouble-free installations. Uniform Crane quality in every part of piping systems, gives assurance of smooth-working, low-cost piping performance.

CRANE CO., General Offices: 836 S. Michigan Ave., Chicago 5, Ill.
 Branches and Wholesalers Serving All Industrial Areas



(Right) Choose Crane 250-pound Ferrosteel Wedge Gate Valves when the service is tough but not severe enough to justify steel valves. For steam up to 450° F.; cold services up to 500 pounds. See your Crane Catalog, page 111, for patterns to fit your specific needs.



... EVERYTHING FROM

VALVES • FITTINGS
 PIPE • PLUMBING
 HEATING • PUMPS

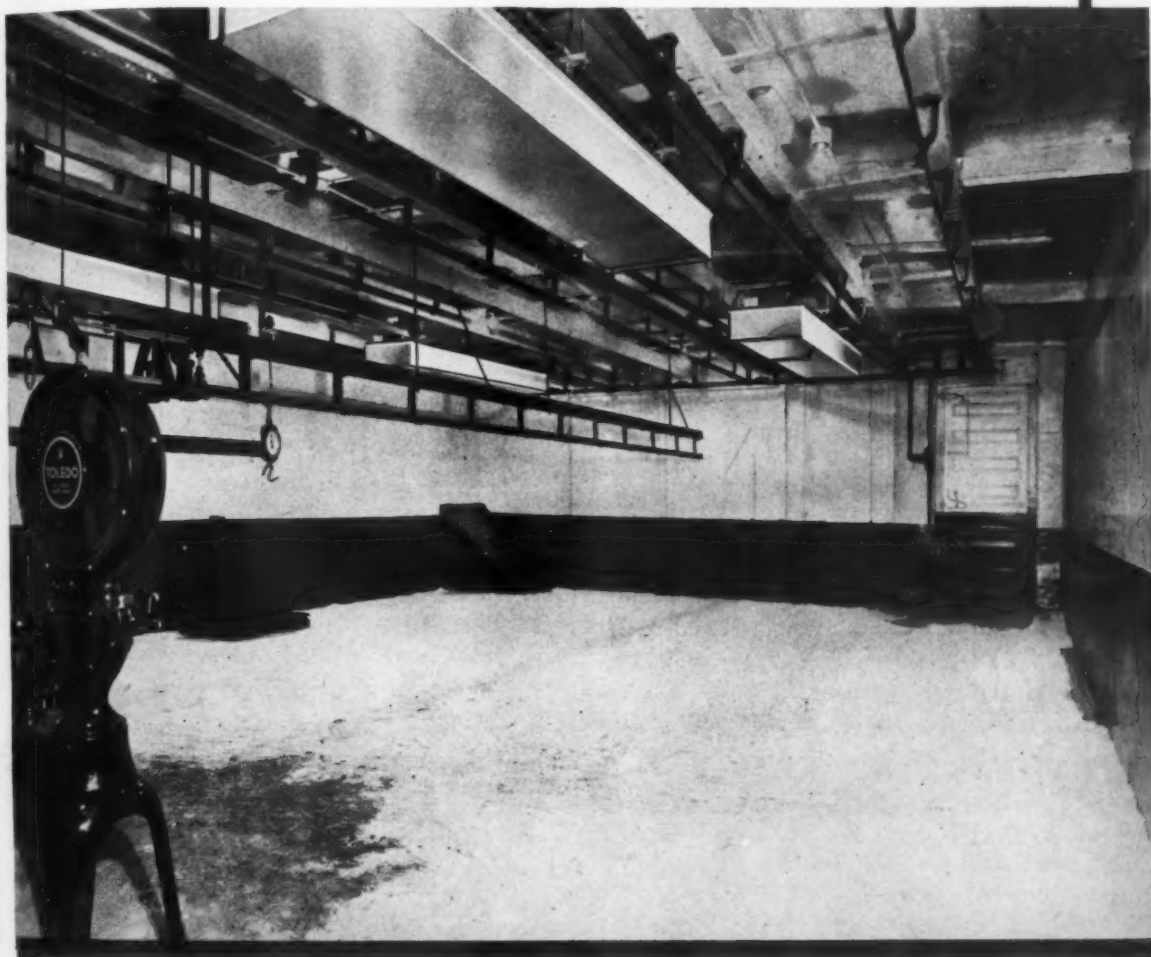
CRANE

FOR EVERY PIPING SYSTEM

Immediate Delivery

GEBHARDTS

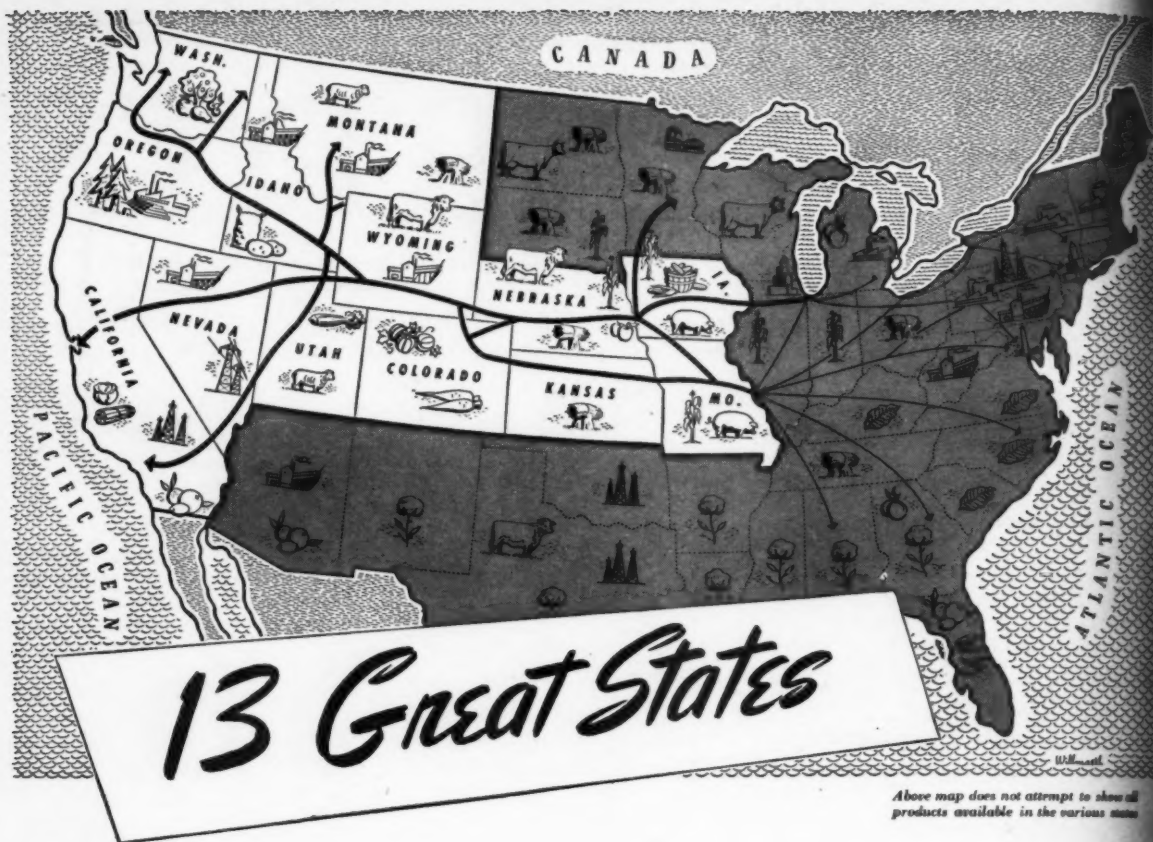
Our engineering department will gladly work out any refrigeration problem you might have, with no obligation. We are in a position to supply you with any prints that are necessary to make the installation. We also can supply all the piping, fittings, valves, automatic equipment, hangers, etc. Complete with the necessary labor to install and erect the installation.



★ The Sales Cooler above is equipped with GEBHARDTS installed between the rails. Notice the clean, sanitary appearance of this cooler.



ADVANCED ENGINEERING CORPORATION



For more than 75 years, Union Pacific has served thirteen western states . . . been a partner in their development.

This vast territory might well be called both the treasure-chest and bread-basket of the nation. In addition to its great wealth of industrial raw materials, a boundless supply of foodstuffs is provided by its farms, ranches, orchards and fisheries.

The railroad specializes in efficient service for the shipment of livestock; also maintains a livestock department closely cooperating with livestock raisers. Its Agricultural Development Department materially assists

farmers in producing a bigger and better yield of all farm commodities.

These thirteen western states served by the railroad are ripe for postwar expansion. They have the materials, facilities and space.

Union Pacific will continue to play its part in the future progress of this western territory by providing unexcelled freight and passenger transportation over its Strategic Middle Route.

*Be Specific—
say "Union Pacific"*



★ Union Pacific will, upon request, furnish information about available industrial and mercantile sites in the territory it serves. Address Union Pacific Railroad, Omaha, Nebraska.

The Progressive

UNION PACIFIC RAILROAD

The Strategic Middle Route

ATLANTIC OCEAN

show all
your status

and
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the rail-
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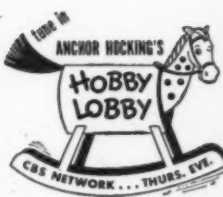
quest,
avail-
cantile
serven-
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19, 1946



Glass Protects Your Products WHEREVER USED!



PRODUCTS OF
**ANCHOR HOCKING GLASS
CORPORATION**
LANCASTER, OHIO



FROM the moment your product is placed in its container, it needs constant protection. Especially so in the home of the consumer where it is most likely to be exposed to careless handling and contamination.

Anchorglass Containers provide this protection—all the way. They bring your product to the consumer with all its original goodness intact and keep it that way until entirely consumed. Glass imparts no foreign flavor, taste or aroma to mar the quality of the product or detract from its full enjoyment. Clean, sparkling glass containers are easily opened and resealed, permit 100% product inspection, serve as a storage jar, and eliminate for the housewife the necessity for, and the mess, waste and chance of contamination of transferring the contents to another container.

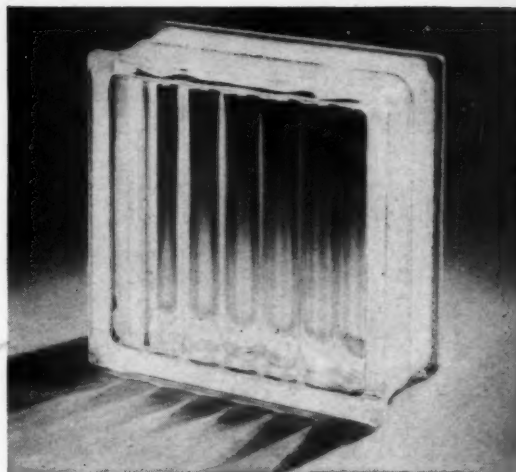
That's why women prefer glass packed products. That's why it will pay you to package your products in Anchorglass Containers. There are many production advantages to packing in glass, too, that we would like to discuss with you.

WHAT THE WORLD IS COMING TO...



More and more glass block panels

- in mills and factories
- in office buildings and stores
- in hospitals and schools



LIGHT—where you need it most. Protection—against dust infiltration and heat losses. Savings—in operating and maintenance costs. Those are three important reasons why PC Glass Blocks are in increasing demand for new construction and modernizing projects.

PC Glass Blocks transmit a generous supply of diffused natural light over wide areas, increasing usable floor space, reducing artificial lighting costs.

The insulating properties of PC Glass Blocks help to maintain desired temperature and humidity levels. They also lessen heat losses through lighting areas, saving on fuel cost and extending the life of heating and air-conditioning equipment.

PC Glass Block panels can be quickly and easily cleaned. The strong blocks rarely if ever break, there is no sash to rot, crack, or need

repainting. Repairs or replacements seldom—if ever—are needed. That means real economy.

PC Glass Blocks harmonize with a wide variety of plans, have proved efficient and economical in all sorts of buildings, all over the country. When you are planning a building or modernizing program, be sure you know *all* the advantages of glass block construction. We shall be glad to send you detailed information on patterns and sizes of PC Glass Blocks, Pittsburgh Corning Corporation, Room 310, 632 Duquesne Way, Pittsburgh 22, Pennsylvania.



• Also makers of PC Foamglas •

GLASS BLOCKS

Distributed by

PITTSBURGH PLATE GLASS COMPANY and by W. P. Fuller & Co. in the Pacific Coast

You can see for yourself

In preparing for the future of your business, when the purchase of equipment will again be highly important, you should consider certain factors that may mean the difference between profit and loss. Your equipment, for instance, is it efficient, does each individual piece contribute to the drive ahead toward your profit?

A survey of your plant, at this time, will allow you to plan carefully for the future. You can see for yourself which machines should be replaced in the interest of economy and efficiency. And remember, Dupps is prepared to give you the help or use, or a new best plan to improve your information on what Modern Rendering and Slaughtering Equipment can do for you in your plant.

THE JOHN J.

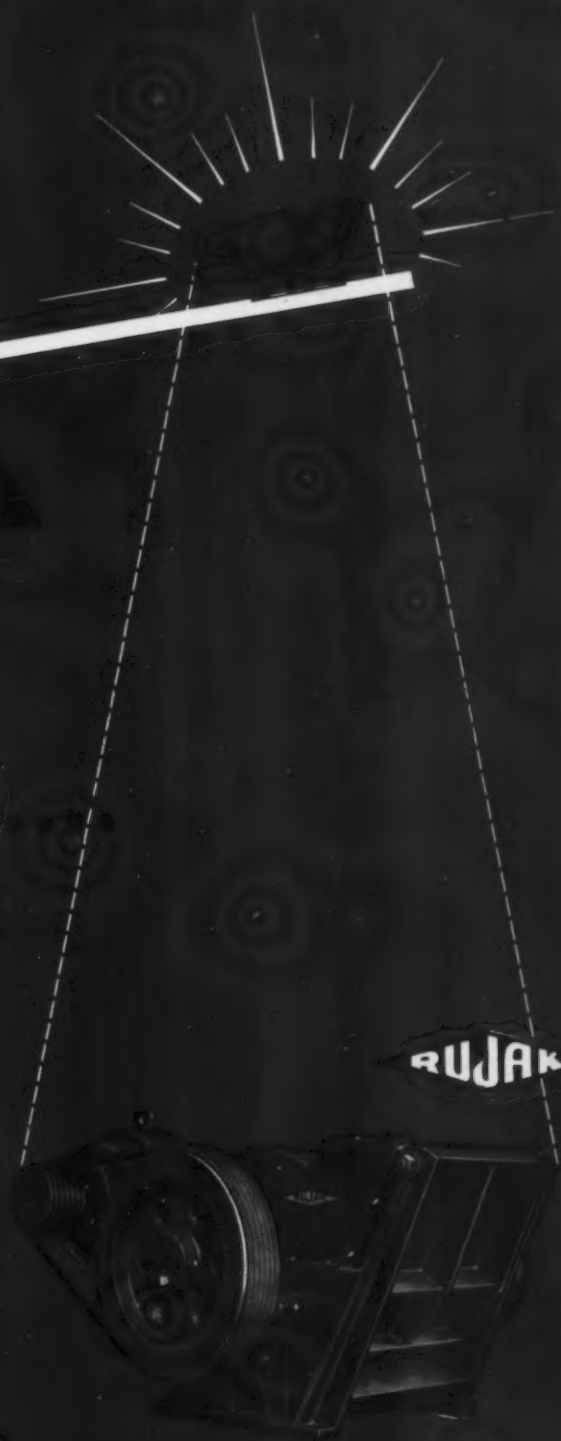
DUPPS

COMPANY

AMERICAN BUILDING

CONCRETE & BRICK

FROM A SINGLE MACHINE TO A COMPLETELY EQUIPPED PLANT





ARMOUR NATURAL CASINGS

Careful inspection of Armour Natural Casings insures uniform size, shape and texture to give your sausage sales appeal in *any* display! The *natural* porosity allows maximum smoke penetration.



- ★ *Plump!*
- ★ *Tender!*
- ★ *Juicy!*
- ★ *Uniform!*

ARMOUR and Company

Price Control Measure Emphasizes Production

A joint resolution to amend the price control act has been offered in the Senate by Senator Wherry of Nebraska. The resolution is an amendment of a joint resolution offered by Senator Stewart of Tennessee last November. Senator Wherry's resolution would establish the stimulation of production in industry as a factor equally important as maintaining existing price levels and would require the exercise of price control power in such a way as to encourage maximum production, including farm.

It would prohibit establishment of maximum prices in such a manner as to require absorption by the seller of a commodity of lawful increases in the costs of production, processing, or distribution of such commodity; or directly or indirectly requiring or compelling a producer of a commodity to conform, during any period, to a pattern of production or sales of such commodity by price range or unit classification, based on any prior period.

The measure also provides that at any time after the issuance of any regulation or order under section 2, or in connection with a price schedule, or at any time after the effective date thereof as specified in section 206, any person subject to the regulation, order, or price schedule may file in the United States district court a petition asking that the regulation, order, or price schedule be enjoined or set aside either in whole or in part.

REVEALS PLAN TO HIKE CEILING ON LIGHT HOGS

Secretary of Agriculture Clinton Anderson told the National Farm Institute at Des Moines this weekend that changes in the price ceilings of light and heavy hogs are now under consideration. He explained that the purpose of the change would be to discourage feeding hogs to heavy weights. According to Secretary Anderson, the plan under consideration would call for a reduction of 50¢ a cwt. in the ceiling price of heavy weight hogs and an increase by an equal amount in the maximum price of light weight butchers. This would establish a premium of \$1.00 per cwt. on the light weight hogs over the heavies.

The secretary said that the proposal will be discussed with hog producers and others before it is adopted. However, there was no indication when the proposed plan would be put into effect.

It is understood that the weight division would probably be 225 lbs. for the higher price and anything above that weight would be at the lower figure.

MEAT PACKERS OF 11 WESTERN STATES JOIN IN NEW ASSOCIATION

Organization of independent meat packers from eleven western states into a new association—the Western States Meat Packers Association or the Western Federation of Meat Packers—was being completed at San Francisco this weekend. Louis Hageman, secretary-treasurer of the Luer Packing Co., Los Angeles, is temporary president of the group.

The purpose of the organization is reported to be to "fight for existence" against OPA regulations and to obtain greater consideration for the welfare of western packers in connection with directives and regulations issued by governmental agencies.

It is understood that more than 250 independent meat packers were represented at the meeting in San Francisco this week. Details of the meeting, including the officers selected to head the group and the location of the organization's headquarters, will be reported in THE NATIONAL PROVISIONER of February 23.

BOWLES SAYS END OF MEAT CEILINGS FAR IN FUTURE

Price Administrator Chester Bowles told a House appropriations subcommittee last week that while it might be possible to remove ceilings on low grade meats around December, 1946, the lid must remain on major meat items until the middle of 1947. The administrator said that contrary to earlier expectations, food prices are continuing high and for that reason OPA will not be able to lift its food controls as early as it had anticipated. Bowles stated that previously he had expected to remove ceilings on high grade meats by the spring of 1946.

OPA SCANS RETAIL FIGURES

Representatives of the Office of Price Administration will meet in Chicago on February 18 and 19 with officials of the National Association of Retail Meat Dealers in regard to contemplated price adjustments affecting sales by meat retailers.

OPA representatives will study figures on sales by individual stores from 1941 to 1945, gross margin and net margin of profit as well as other statistical data which might have a bearing on retail meat selling prices.

Hog Numbers Gain, But Farm Livestock Total Shows Decline

THE number of livestock on farms continued to decline during 1945, but at a less rapid rate than during 1944, according to the annual report of the U. S. Department of Agriculture, issued this weekend. Hogs showed an increase in numbers as of January 1, 1946, but cattle, sheep and other stock declined.

Increases in hogs and poultry reflected the more favorable feed situation during most of 1945. The downward movement of the cattle in this cycle reflected the record slaughter of cattle and calves during 1945 and appears to be an orderly adjustment of cattle numbers from a record peak to a level better related to average feed production and a possible decline in demand for beef and veal in the postwar years.

Most of the decline this year was in milk stock—cows, heifers and beef calves—and not in cattle kept mainly for beef production. The moderate increase of 4 per cent in hog numbers was due to the large fall pig crop. In relation to present human population, numbers are low compared with those in the pre-drouth period of 1930-34.

Compared with the year earlier, the
(Continued on page 37.)

LATE NEWS FLASHES

An order of the Secretary of Agriculture filed on February 15 returned to the possession of the owners about 40 plants and branches of Armour and Company, Swift & Company and Wilson & Co., effective on the same date.

The decision of the National Wage Stabilization Board in the packinghouse case is about ready. There are suggestions that the President's new wage policy may make the entire 16 cents recoverable through price or subsidy increases instead of the 11 cents which the fact finding panel originally proposed as recoverable.

The percentage of pork which must be set aside by packers operating under federal inspection has been set at 10 per cent of the live weight of hogs slaughtered each week instead of the 7½ per cent rate originally designated. The change in the set-aside percentage becomes effective February 17.



Good Water Supply Depends on Construction of Well

Article 2 of a Series on Packing Plant Water Supply Systems



A RECENT survey by THE NATIONAL PROVISIONER (see NP of September 29, 1945, page 8) indicated that a good many packers are obtaining all or part of their water requirements from their own wells at one-fourth to one-half the cost of water bought from a public supply system.

The cost of purchased water varied widely among the packers reporting in the survey—from a high of 33c per 1,000 gals. to a low of 4½c per 1,000 gals. The average price for purchased water reported by the group was 14c. A national packer reported an all-plant average cost of purchased water of around 8c per 1,000 gals. The highest cost reported by the packers who pump their own water was 7c and the lowest was 1c; the average cost per 1,000 gals. for the group was 2.8c, which was comparable with the 2.5c to 4c per 1,000 gals. which pumped water cost the national packer.

Since packinghouse water consumption probably runs from 3 to 4 gals. per pound of product turned out, it is easy to see that a plant killing 1,000 hogs per day, and requiring 600,000 to 700,000 gals. of water daily, might save as much as \$75 per day by pumping water at the average cost cited above compared with purchasing water at the average price of 14c per 1,000 gals.

This article, and another which will follow it, will deal with wells, pumps, storage tanks and other facilities which must be considered by the meat processor who plans to supply part or all of his own water requirements.

Ground Water Qualities

Some of the characteristics of well or "ground" water were compared with those of surface water in the first article in this series. In general, well water is cooler, more even in temperature, contains less suspended material and is less variable in supply and composition than surface water. It may or may not be more hard than surface water obtained in the same area. Deep well water obtained from a properly constructed well is generally pure; hence it does not need the treatment which surface water frequently requires.

In planning to produce his own water the packer should make sure that he gets a good well which will produce consistently over a long period of time the

amount and kind of water he needs.

The general possibilities of obtaining a supply of ground water in most localities can be determined from data gathered by the U. S. Geological Survey and by similar state surveys. Information on the chemical composition and other characteristics of ground water in most areas is also available as a result of work by these agencies. Conclusive evidence on these points, however, can only be obtained by tests on the actual well site.

Well Specialists

The job of determining whether or not an ample supply of good water can be obtained from a well at a specific location should be handled by experts in this field. There are firms which specialize in the installation of complete water systems, and their services may be utilized as well as those of engineers and equipment manufacturers.

The "water or no pay" type of well contract has many attractive features for the well purchaser when the contractor is thoroughly experienced and reliable. Under this kind of arrangement the packer knows in advance the approximate amount of his commitment and the contractor guarantees, insofar as he is able to do so, certain characteristics of the well and the water supply.

The cost of driving test wells is made a part of the contract on either a per day or a per foot basis. Analyses of the pumpings from these test wells enable the purchaser to decide whether the water is suitable in chemical quality for his purposes. While the contractor cannot guarantee the maintenance of chemical quality, the purchaser does have an opportunity to pass upon the suitability of samples from the proposed well site.

The contractor is in a position to guarantee the maintenance of bacteriological quality since this is greatly dependent on the manner in which he constructs the well.

TWO MORE ARTICLES

Article 3 in the plant water supply series will deal with well pumps, storage tanks and the problem of maintaining potable and non-potable systems. Article 4 will describe various effective means of conserving water.

Production is frequently guaranteed subject to payment by the purchaser for the test borings in the event of failure. Maintenance of production for one year, to show that the supply is not the result of forced exploitation of a meager source, is likewise guaranteed. Capacity should not vary more than 10 per cent up or down from the estimated quantity and terms for adjusting divergencies from the guaranteed production should be arranged in advance.

Test drilling is probably the most important step in well location. The test well should provide the data required to select the size and type of permanent well. While pumping the test well at about the same rate as the needed quantity is desirable, it is not always possible, and smaller-scale pumping plus a checkup on recovery of water level in the well and gauge holes must be employed to estimate well and field capacity.

Under the "water or no pay" contract the purchaser pays for a producing well—not just a hole in the ground.

The type of well employed depends upon the geological formation from which the water must be drawn. When water is impounded upon an impervious layer, and relatively near the surface, a well obtaining it is considered a "shallow" well. When one or more impervious strata must be penetrated to reach a level at which there is an ample and steady supply of water the installation is a "deep" well.

Rock and Sand Wells

The different types of wells will not be discussed at length, but they fall into two general classes, sand wells and rock wells. In the former, in which the water is taken from unconsolidated or loose formations, either a simple tubular or a gravel-packed type of construction may be employed. Rock wells in which the water is obtained from fractured limestone are usually shallow, whereas it is necessary to install a deep well when water is drawn from the sandstone formations.

A tubular well consists of a single casing leading to the water-bearing sand with a slightly smaller screen or strainer at the bottom which is either sealed to the casing or to a pipe extending up into the casing. Tubular construction is most often employed in low-

capacity wells, or, perhaps, it might be more correctly stated that tubular wells are restricted in capacity.

A gravel wall well is a double casing well in which a wall of gravel is built up by various means around the screen in the water-bearing sand and around the inner casing up into the outer casing. Mechanical reaming or hydraulic jetting may be employed to provide space for the gravel wall in the area around the screen. This gravel wall serves to stabilize the sand around the well, permits rapid separation of water from the sand and free flow at low velocity into the well through the gravel and strainer. It keeps the sand out of the strainer and the well, thus preventing clogging and increased head, and makes it possible to obtain maximum specific capacity without excessive drawdown and pumping cost.

The screen is an important part of the well and should be chosen carefully to suit the installation and the kind of water-bearing material in which it is to do its work. A single casing is sometimes fitted with several screens at various levels to take advantage of different water-bearing strata through which it passes.

Construction of Screen

The screen must be made of a material which will not disintegrate due to the chemical action of the well water. It must have openings that will retard the passage of the larger particles of sand and gravel and yet will not impede the flow of water. To achieve a maximum flow of water, some of the conventional screens are made with the larger openings at the outlet side of the screen so that once the water passes the inlet openings it will flow freely. Another type of screen has a series of horizontal slots that are pushed outward at the top to form arches which can be entered only from beneath.

A special type of screen is sometimes employed which consists of a perforated casing with keystone-shaped wire wrapped tightly around it. The wire is spaced so that the openings will admit the minimum amount of sand and the maximum amount of water. Such screens, because of their strength, are often used at intermediate levels in the well.

In deciding on the length of screen that is to be used in a deep well it is wise to remember that for a given volume of water, doubling the length of the screen will reduce the velocity of the water moving through it to one-half its original value and the water will then carry grains only one-quarter as large as the original size.

Use of a screen which runs the full depth of the water-bearing stratum, moreover, insures maximum efficiency in the well system. The pumping level of the water is always below the static level and this causes a difference in head or pressure between water in the surrounding sand and the water level in the well. Much less head is required to force water into the well when the

screen is longer, and the pumping level will be higher and it is not necessary to lift the water so far.

In some cases soluble material in the water may cement other materials together around the screen. There are a number of ways in which this formation may be broken up, including use of acid, steam, air or dry ice. The latter method is frequently used since the dry ice, by sudden expansion in returning to a gaseous state, creates great pressure. From 10 to 15 lbs. of dry ice is used as a primary charge in wells of 6 to 10-in. diameter; the well is capped for two to four hours and then an additional 25 to 50 lbs. of dry ice is placed in the well.

The space between the outer casing and the well hole should be sealed from top to bottom with a cement grout. This is sometimes done by pumping the grout through the bottom of the outer casing up around the outside until the grout appears at the ground surface. Such sealing shuts off surface contamination which might otherwise follow down the outer casing in the space left by the drilling operation; it prevents corrosion of the outside of the casing and shuts out intermediate ground water strata which may be inferior in quality.

Special care should be taken to insure that the slurry is suited to the various strata through which the well passes. Cavities or porous material may necessitate the use of special treatment to make the cement water resistant.

The experience of one or two packers indicates that it is wise to continue the casing and the cement seal above any possible surface water level which might arise, for example, as a result of a flood.

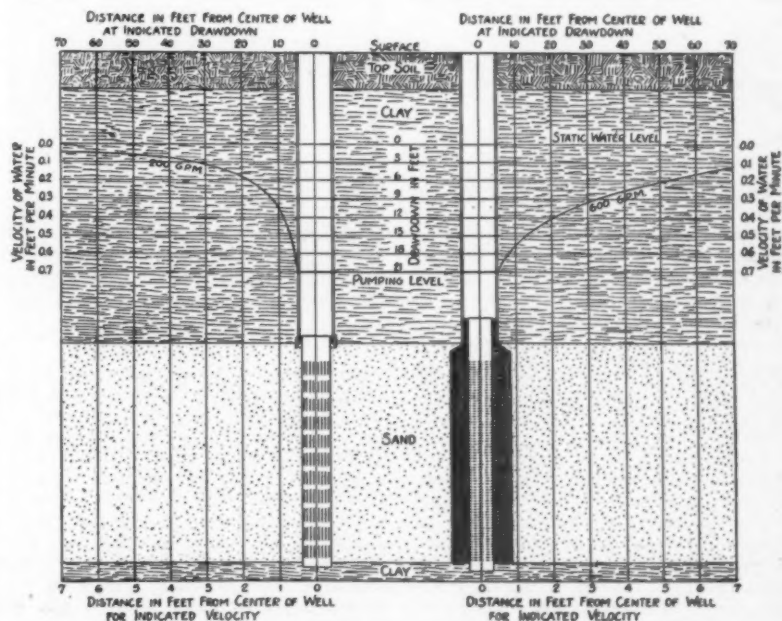
Irrespective of the kind of arrangement under which the well is drilled, it must be straight and plumb so that the vertical pump shaft can operate without excessive strain on the pump because of binding. One way of detecting any deviation in the well before the pump is installed is to lower into it a glass containing a 50 per cent solution of hydrofluoric acid. The line etched in the glass at the surface of the liquid will indicate the angle of deviation from the vertical. A compass floating in liquid gelatine, which later solidifies, is sometimes used to determine both the direction and angle of deviation.

Wells Vary in Size

Water wells are employed by many industries to fill a wide range of needs. They may supply as little as 30 gpm or as much as 7,000 or more gpm. Wells have been sunk from a few feet to 600 ft. and in some cases as deep as 1100 ft.

The cost of pumping well water is estimated to range from 2c to 30c with an average of 10c for pumping a million gallons of water through a height of 1 ft. While much of the expense connected with pumping is fixed, the proper selection of the well site, the construction of a straight, good well and the selection of proper screening have much to do with the cost of producing water.

The packer's water supply system is only as good as the well; to obtain a good well he must be willing to retain and consult experts in the water production field who can tell him where and how his well should be drilled and equipped and who can then deliver to him a well which produces the quantity and kind of water he requires.



TWO TYPES OF WELL CONSTRUCTION ILLUSTRATED

Production from gravel wall well at right is three times as great as from tubular types at left. Friction in the sand and fine screen in well at left causes small production. Drawdown is large compared with gallonage pumped. (Sketch by Layne & Bowler, Inc.)

OPA Explains Basis for Subsidy Adjustment Under Barkley-Bates

GENERAL counsel of the Office of Price Administration this week furnished the Senate small business committee with a complicated report on the OPA position and action taken in bringing meat price regulation into conformity with the Barkley-Bates amendment. The committee had asked the price agency for a statement on the question. The OPA report is summarized below.

After citing a press release of April 1, 1945, in which OPA stated that changes in meat prices or subsidy payments on livestock would be made to whatever extent found necessary to see that the earnings of the meat packing industry for the year as a whole would equal those of a fair pre-war base period, and the Bowle's letter of June 6, 1945, to Senators Thomas and McKellar in which it was stated that OPA would see that each of the main species of livestock is separately profitable on an annual basis and to the fullest practicable extent separately profitable at all times, the report notes that effective June 30, 1945, the Stabilization Act was amended to provide that on and after that date, maximum prices must be established and maintained to allow a reasonable margin of profit to the industry on the processing of cattle and calves, sheep and lambs, and hogs, separately considered.

The report states that OPA has recently conducted a financial study of the meat packing industry in order to determine what changes in meat prices or subsidy payments are necessary to carry out the government commitments to the industry and the requirements of the Barkley-Bates amendment.

Points in OPA Report

1: In connection with the periods for which the government has committed itself in the April 1 press release and the letter of June 6, 1945, OPA considers that the "year as a whole" period referred to in the April 1 press release as consisting of the fiscal year 1945 which ended October 31, 1945.

OPA interprets the phrase, "annual basis", used in the June 6 letter, as referring to fiscal years after June 6, 1945, and not to any period prior to the date of that letter.

2: The government commitment of April 1, 1945, requires that sufficient subsidy payments be made to the industry to see that the earnings of the industry for the fiscal year 1945 are equal to those of a fair pre-war base period. OPA says that this commitment is, in effect, a promise to carry out what would otherwise be required by law prior to the changes in pricing standards for the meat industry effectuated by the Barkley-Bates Amendment. To produce an equality of current earnings with those

of a fair pre-war base period requires a current rate of profit equivalent to the base period return on net worth, as adjusted for subsequent changes in investment. In addition, this current rate of return must be such that no larger percentage of the volume of production is in a loss position than was in a loss position during the base period. This is a requirement that no more than the industry's high cost marginal fringe should be left in a loss position. OPA notes that it has always used the period 1936-1939 as a fair pre-war base period for this industry, and a recent study of this feature of the problem leads to a confirmation of that period as being an appropriate one.

3: After a study of the legislative history of the Barkley-Bates Amendment, OPA takes the view that that amendment requires that, beginning June 30, 1945, meat ceiling prices must enable the industry to earn a rate of profit on each species of livestock equivalent to the industry's overall earnings



RED HOT DISPENSER

The all-American hot dog may prove more popular than ever as it comes piping hot from an electronic, self-service grill such as the machine shown here, developed by engineers of General Electric Co., Schenectady, N. Y., and the Automatic Canteen Co. of America. The machine, which also serves hot hamburgers and grilled cheese sandwiches at the drop of a dime and the push of the proper selector button, looks something like the usual soft drink or cigaret dispenser, only slightly larger. It plugs into the regular 110-volt outlet, has a glass window behind which is the electronic unit and coil so the customer can see his food being heated. The first units are expected off the production lines shortly.

during the base period as a percentage of net worth, properly adjusted for changes in investment. In obtaining base period data, OPA has relied upon a sample study of 59 firms.

This study reveals that profits of the industry in 1936-1939 constituted 4.1 per cent on net worth and 1 per cent on sales, with approximately 19 per cent of the volume in a loss position, representing the industry's high cost marginal fringe. OPA has not included the "Big Four" packers in the base period sample study in arriving at what constitutes the industry's marginal fringe. The "Big Four" packers contribute between 30 and 40 per cent of the meat supply and their profitability is heavily weighted by their extensive non-meat operations. Because of these extensive non-meat operations, OPA believes the rest of the industry, whose profits are derived from predominantly meat operations, constitutes the real meat packing industry for the purpose of determining the true marginal fringe. Based upon the commitment contained in the April 1 press release, OPA considers it must make whatever additional subsidy payments are required, if any, to return to the industry for the fiscal year 1945 profits equal to 4.1 per cent on net worth and with no more than 19 per cent of the sales volume in a loss position.

Data From 114 Firms

4: OPA has obtained financial data for the 1945 fiscal year through July 1945, and for July and August separately, from approximately 200 companies, after eliminating companies with odd fiscal closings and the non-processing beef slaughterers, 114 companies remain with October and December closings. These data show, the price agency says, that for the fiscal period through July, 1945, the industry made profits averaging approximately 1 per cent on sales, which is estimated to be about 6.5 per cent on net worth. The companies in a loss position for this period represent about 28 per cent of the sales volume. The four major packers have been left out of the calculations in determining the percentage of the sales volume in a loss position.

OPA therefore estimates that, without additional subsidy payments, the industry will average for the fiscal year 1945 as a whole about the same rate of profit as it did for the fiscal period in July, including the same percentage of the volume of production in a loss position. Accordingly, it is necessary that additional subsidy be given the industry for the fiscal year 1945 in order to insure that no greater percentage of the volume of production is in a loss position than was in a loss position during the base period. A return of 0.7 per cent on sales represents the average base period return to the industry measured in terms of a percentage of net worth. However, to reduce the 28 per cent of the sales volume in a loss position to approximately 19 per cent, it is necessary that the average return on

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IN LINE with the modern trend among industrial concerns in sharing profits with employees, Geo. A. Hormel & Co. of Austin, Minn., has put a profit sharing trust in effect. So far as is known, this is the first arrangement of this type in the meat industry. In announcing the plan to its employees, the company said:

"The Hormel Employees' Profit-Sharing Trust is another step in the development of our company policy, and another step toward making the fruit of that policy available to Hormel people. The purpose of the trust is to provide some money which may be added to the individual's own savings, insurance and social security benefits, upon retirement or disability. Participation in the plan is based on length of service.

"Because of the legal and technical requirements, the document establishing the Hormel Employees' Profit-Sharing Trust is long and complicated. However, this document, that is to say, the trust instrument itself, is the only complete and authoritative statement of the plan. The trust instrument alone controls all that is binding on the company, the beneficiaries and the trustee. The explanation of it is but an attempt to explain in brief some of the major provisions of it and to help the reader to understand something of how it works. In order to understand technical questions, it will still be necessary for anyone to refer to the trust agreement itself.

"Under the law it is required that the administration of the plan and the custody of its funds be placed in the hands of a legally qualified trustee. The trustee chosen for the Hormel Employees' Profit-Sharing Trust is the First National Bank of Minneapolis."

Outline of Provisions

As stated in the announcement, the details of the plan are voluminous, but, briefly, the outline of the provisions is as follows:

The employees of the company do not contribute anything to the trust, the company providing all of the money. Payments to the profit-sharing trust come out of that money which would otherwise go to earnings on the common stock or to income or excess profits taxes. In years in which there are no earnings on common stock, or in years in which the earnings are relatively small, the company makes no contributions to the trust fund. In years when the taxable income of the company is below average, the company's contribution to the trust will be very small. However, when the taxable income is about average, the contribution to the trust is about equal to one week's payroll. If the company's taxable income is above average, the size of the contributions to the trust increase rapidly. The first year was an unusually profitable year, and the company's contribution to the trust was more than \$1,200,000.

All employees do not have a share in the trust. An employee must have completed four full years of continuous

Hormel's Profit Sharing Trust Program Described

Employer is sole contributor; amount going into trust fund is based on profitability of the firm's operations each year

service before he begins to share in the trust. A year is figured from November to November. Approved leaves of absence do not break continuity of service, and a break in service may be made up as is done now in making up lost seniority.

All participating employees do not share alike. As an employee's years of service increase, his rate of participation in the trust increases. The rate of increase grows very slowly during the first few years of participation, but very rapidly as he approaches 26 years of service, which entitles him to the maximum annual participation under the plan.

An officer of the company receives the same amount as any employee with the same number of years of service with the firm.

When the trust was established, each participating individual was assigned a certain number of "units of participa-

tion," based on his years of service as shown in a table. For example, a six-year man got 50 points; a 16-year man got 100; a 21-year man got 200; a 24-year man 500; a 25-year man 1000, and the man with 26 years or more got 2000 units, which is the maximum. The minimum is 45 units for the four-year man. When the trust was established, each person was given a class number equal to his years of continuous service, the number of units of participation being determined by his class number. This class number does not change at all in years in which there is no contribution by the company to the trust. Thus, if the company should run into two or three years of bad times, each of the employees might not be upgraded in his class number.

It is possible for a class number to move up more than one step in a year if there is more than one apportionment, the latter being a subdivision into which each of the company's contributions is divided in order that the value of units of participation will come out even. The different values for units of participation are 5c, 10c, 25c, 50c and \$1.

The value of the unit of participation within each apportionment are determined by simple division. If the number of participation units were 1,000,000, a contribution at \$1,050,000 would make two apportionments—one of \$1,000,000 with each unit worth \$1, and the remainder \$50,000 with each unit worth 5c. The plan provides a give-and-take basis for setting the amounts of the contributions, so that the smallest apportionment in the contribution will figure out even money. In the first year the trust was in effect, the company was able to contribute more than \$1,200,000 to the trust.

This made four apportionments: 612,252 units at \$1; 709,983 units at 50c; 819,757 at 25c and 941,181 at 5c. The increasing number of units was due to the fact that each person was upgraded one step on each apportionment.

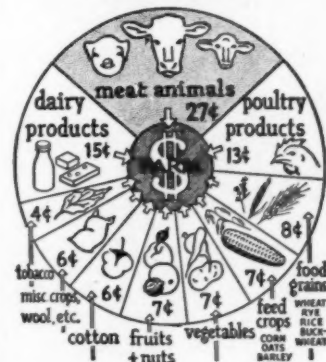
Participation During Leave

Anyone on approved leave of absence participates on a contingent basis. The money is not actually his until he has returned to work and has been back on the job for a period equal to the duration of his leave.

In the first apportionments, the smallest amount to the credit of any one individual was as follows: \$84.15 for a four-year man—45 units at \$1; 48 at 50c; 50 at 25c; 53 units at 5c. The

(Continued on page 42.)

Where the FARMER'S 1945 DOLLAR came from



Government payments of about 4% excluded
Source of data: U.S. Dept. of Agriculture

More than one-fourth of American farmer's total cash income in 1945 came from the sale of meat animals, according to the American Meat Institute. Meat packers paid out approximately 5 billion dollars to five million farmers and ranchers. This was approximately 150% greater than the average of the pre-war years of 1935-1939. From their total cash income, livestock producers paid out large amounts for stock, feed, help and increased operating costs.



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P R E F E R R E D P A C K A G I N G S E R V I C E

FROZEN MEATS *and Locker Plants*

LOCKER UNIT-MEAT PLANT RELATIONSHIP IN SOUTHEAST PORTENDS INTERESTING CHANGES

RECENT reports from the southeastern part of the United States indicate that a new pattern of meat processing and distribution may be developing there which might be of great importance to established meat industry concerns in that area and elsewhere.

The plan—for it is hardly more than that at present—appears to have been projected in different forms in at least two states in the Southeast. It does not involve the entry of any revolutionary factors in the meat industry but does represent a reshuffling and realignment of some of the elements already in it.

Briefly, the idea seems to be to install locally-owned locker plants at many points in this section which, while serving producers and consumers in their territories, would be related to each other in their style of construction and methods of operation and would also be connected informally with one or more locally-owned slaughtering and meat processing plants.

Under one version of the plan, the locker plants would depend on an allied slaughtering plant for meat (other than that produced by the farm slaughter of their patrons), but under a different version each of the locker plants would be equipped to kill and handle its meat requirements. Perhaps most important is the fact that under both variations of the scheme the locker plants would not confine their operations to frozen storage and light processing, but would retail and wholesale meat and other products to consumers and producers of their communities and might sell on a wholesale basis to dealers in their territories.

Dual Function

The allied meat packing plants would be set up to supply the locker units with carcass and wholesale cuts and prepackaged frozen cuts, as well as carrying on a conventional meat packing business. Prepackaged frozen cuts would be sold to all comers through retailing facilities located in the locker plants.

One new meat packing plant which will be constructed in this section of the country is being planned to do just such an integrated job. While it will slaughter and distribute meat in the conventional manner in its territory, it is also being equipped for processing, packaging and freezing retail cuts which will be distributed through locker plants now being constructed in the state. These locker plants will also retail an

established line of non-meat frozen foods.

One of the officials of the new meat packing company points out that such an arrangement will be a supplement or substitute for car route service and local slaughter by which some areas are now inadequately supplied with meat. In many cases, he states, sections which raise plenty of livestock are not able to get meat consistently or conveniently because of a definite lack of meat processing and distribution facilities. In these areas, livestock may not be available in sufficient numbers to justify large scale meat packing operations.

He also believes such a setup will be one of the avenues through which quick-frozen meats will be introduced to the public. He does not feel that the larger meat packing firms will lead in this field, but rather looks for its development at the hands of small companies. He suggests, moreover, that in utilizing locker plants as initial distribution elements, the problem of labor antagonism may be by-passed.

TEN FROZEN FOOD SHOPS TO SELL MEAT, IF OBTAINABLE

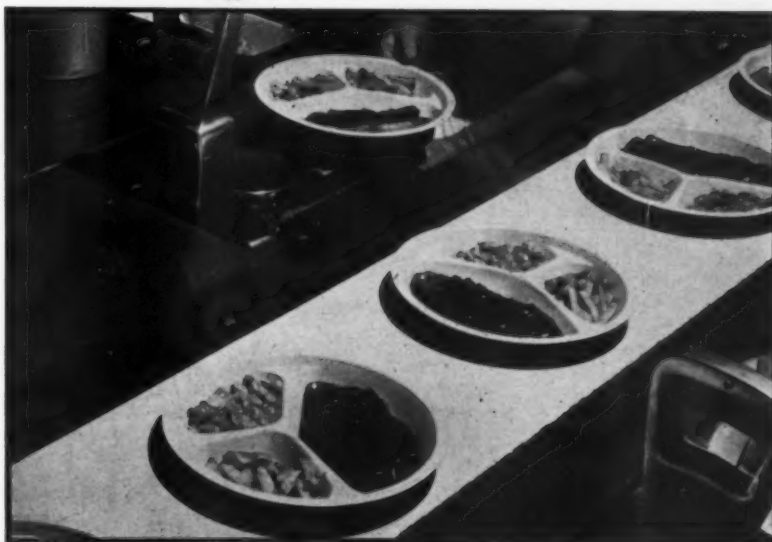
Ten frozen food stores recently opened in the New York area have been asked by THE NATIONAL PROVISIONER whether they intend to carry a line of frozen meats. All indicate that they want to sell such meats, but none has a definite supply source in mind.

Seven of the stores want to buy their meats in frozen, packaged form, while three say that they will do their own processing and will buy carcasses and wholesale cuts from packers and distributors. Most of the stores are interested in a limited line of steaks, chops and roasts, but a few wish to carry a full assortment of frozen products.

All of the stores intend to sell frozen cooked foods and/or complete dinners, as well as the standard line of frozen items.

LOCKER SCHOOL POPULAR

Applications for the 12-week training school for frozen food locker operators which began February 11 at Kansas State college, Manhattan, were received from all sections of the United States, many from veterans who plan to start locker plants in their own communities.



ASSEMBLY LINE PRODUCTION OF COMPLETE FROZEN MEALS

Appetizing meals with Swiss steak as the piece de resistance shown coming down conveyor line at Queens Village, N. Y., plant of Maxson Frozen Foods, Inc. The meal, which includes lima beans and French fried potatoes, is partially precooked, then assembled on lacquered cardboard plates and sent to a quick freezing room in a heat-sealed, specially treated envelope. The meal remains frozen until ready for serving, when it is defrosted and given a final cooking of 15 minutes in special Maxson ovens. At present, it is served chiefly on Navy Air Transport Service planes, but the processor plans to expand operations during 1946 by providing around 25,000,000 precooked meals for civilian consumers.

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PORK LOINS**



**PACKERS
OILED WHITE**

Another ideal pork loin wrap. A tough, strong, heavy-duty paper, processed to eliminate sweating, remove excess moisture, control dehydration. Preserves bloom, freshness and flavor.



Sta-Tuf takes your pork loins to market in perfect condition, with all the original freshness and flavor preserved, regardless of the most extreme changes in climate and temperature.

Sta-Tuf leads in exceptional wet-strength qualities. Even when thoroughly soaked, or in long contact with moisture, Sta-Tuf will not pulp

or disintegrate. Sta-Tuf controls sweating, prevents mould, dehydration, loss of weight. Extremely light, it wraps easily, peels off in one whole sheet, with no stripping, picking or tearing. White, odorless, tasteless.

Sta-Tuf has done an outstanding job for leading packers for years. Keep Sta-Tuf on hand for all tough wrapping needs.

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WAXED, OILED, WET-STRENGTH AND LAMINATED PAPERS

STREAM POLLUTION AND SEWAGE DISPOSAL TO RECEIVE MORE LEGISLATIVE ATTENTION

MEAT packing plants are among those with industrial waste problems which may be confronted with a major added cost burden as a result of increasing pressure in both state legislatures and Congress for enactment of legislation to curb the pollution of rivers, streams and other waters by sewage and industrial wastes.

Extent of the potential costs involved to solve the problem was indicated by a recent report to the American Chemical Society by Dr. Harold R. Murdock, consulting engineer of Asheville, N. C., who estimated that "the projected cost of new construction to properly dispose of both sewage and industrial wastes in the country reaches the astounding figure of \$2,255,150,000."

"Costs of development and installation of practical methods, which are not now known, for the disposal of industrial wastes are not included in these calculations," Dr. Murdock noted. "Many industrial wastes are still awaiting a technical solution for their disposition. The probable estimated cost of new facilities for processing, by as yet unfound methods, those residues from industry which so far have not been treated would approximate at least \$618,170,000."

Would Cost Billion

Estimating that it would be necessary to spend about \$1,000,000,000 for facilities to process all industrial wastes entering streams, Dr. Murdock pointed out that this is about a third of the total cost of facilities required for sewage and industrial residues.

In addition to their own outlays, either voluntary or compulsory, for treatment of wastes, industries with heavy waste problems also will be affected by improvement of municipal sewage systems to prevent pollution. In many municipalities, industrial wastes are emptied into the sewers of the city. In recent years there has been an increasing trend toward the levying of special charges by municipalities on industries for disposing of their industrial wastes. This trend would be given impetus by increased municipal sewage costs necessitated by added facilities to curb pollution.

Although comparatively few state legislatures convene in regular session this year, reports from state capitals show that the anti-pollution issue has been raised in several significant instances. In his message to the 1946 Rhode Island legislature, Gov. John O. Pastore called for attention to the pollution problem, which he described as menacing the state's public health and shellfish and recreational industries. He disclosed he had instructed the state health department to make a detailed study of the matter.

Gov. William M. Tuck told the Virginia legislature that stream conditions

were "intolerable" in many areas. He expressed hope that legislation would be enacted to carry out the recommendations of a special state commission which studied pollution to keep clean waters clean, prevent any increase in pollution and reduce existing pollution.

A committee of sportsmen is seeking the enactment of anti-pollution legislation in South Carolina. Similar agitation for action to curb pollution is in-

Combatting the WASTE DISPOSAL PROBLEM

Although it is generally realized that much of the cost of waste treatment and disposal can be eliminated by a scientific as well as a common sense approach to the problem, many packinghouses are needlessly losing money by failing to give this matter the attention that it deserves. Believing that the packing industry would welcome an opportunity to become better acquainted with the technical aspects of the waste treatment and recovery problem in order to understand the necessity for corrective measures, *The National Provisioner* will shortly begin publication of a comprehensive, down-to-earth series of articles on this subject.



E. F. ELDRIDGE

Author of the series is E. F. Eldridge, prominent sanitary engineer and writer of the book, "Industrial Waste Treatment Practice." For 22 years Mr. Eldridge has been engaged in research and consultation work relating to water supply, sewage disposal and industrial waste utilization and treatment. During much of this time he was connected with the Michigan State college engineering experiment station investigating methods of industrial waste disposal. In April of 1943 he became connected with the War Department and is now temporary chief of the sanitary engineering section of the Ninth Service Command Engineers in direct supervision of water supplies and sewage disposal for Army camps in eight western states.

Watch for this informative series, starting soon in *The National Provisioner*.

creasing in other states, with indications that the issue will be raised in many state capitals next year, when some 45 state legislatures will convene in regular session. An example of the trend in this direction was the recent appointment by the Texas Water Conservation Association of a committee to study pollution problems in that state with a view to recommending legislation to the 1947 Texas Legislature.

Meanwhile, pollution control "is receiving more attention in the Seventy-ninth Congress than it ever received in any previous session," according to Representative Cleveland M. Bailey of West Virginia, one of those believing that control of stream pollution should be attacked on a national rather than a state and local basis. Among the anti-pollution bills pending in Congress are the following:

Bailey Bill: HR 3972. This measure would amend federal revenue laws by setting up in Section 23 an additional deductible item from federal tax bills. Industry would be permitted to install equipment to control pollution and, upon having it approved by the proper state authority, it could be claimed as a proper tax deduction.

Mundt Bill: HR 519. This bill would provide for federal action to abate pollution where state and local governments fail to take remedial action within a specified time.

Barkley-Spence Bill: HR 4070. This bill would set up a federal fund out of which loans would be made to states and municipalities for installation of sewage treatment plants. It would leave enforcement exclusively with state and local authorities.

Consumption Estimate Cut Because of Relief Needs

On the basis of government figures, new estimates by the American Meat Institute indicate that the expected per capita meat consumption during January-March will be at the rate of about 154 lbs. a year—a 5-lb. reduction from previous forecast. Consumption at such a rate will be 18 per cent greater than civilian consumption during January-March, 1945—but then meat was rationed and in undersupply in many localities—and 12 per cent greater than the average in 1939-41. Government relief requirements (1,600,000,000 lbs. for the year) during the first quarter are expected to be at the average rate of 65,000,000 lbs. weekly; civilian consumption may average around 255,000,000 lbs. weekly.

During the first six months of 1946 the Army will require 800,000,000 lbs., or 70 per cent less than in the like period in 1945.

Over the whole year (January-December) it now is estimated that the per capita consumption will be 151 pounds—12 per cent above the per capita consumption of 1945.

DIRECTORY CHANGES

The following Meat Inspection Directory changes have been issued by the Production and Marketing Administration, MID, through notice No. 7.

Meat Inspection Granted: Uddo & Taormina Co., 527 Chestnut, Vineland, N. J.; Gerber Products Co., 801 98th, Oakland 3, Calif.; St. Louis Hotel Supply Co., 2820 North Broadway, St. Louis, Mo.; Chicago Beef Co., Inc., 441 West 13th st., New York 14, N. Y.

Meat Inspection Withdrawn: Rival Packing Co., 4500 So. Tripp ave., Chicago 32, Ill.; Allied Packing Co., 851

Fulton st., Chicago 7, Ill.; District Grocery Stores, Inc., 1110 Maryland ave., SW, Washington, D. C.; Louis Burk, Inc., 2066 E. Tioga st., Philadelphia 34, Pa.; Kennedy Mayonnaise Products Co., 718 Washington ave., North Minneapolis 1, Minn.; Kenton Packing Co., Columbia blvd. and No. Burrage ave., mail P. O. box 5666, Portland 3, Ore.; Granite State Packing Co., 7 Mill, Amoskeag Mill Yard, Manchester, N. H.; Jacobs Packing Co., 1416 Adams st., Nashville, Tenn.; John Lewis & Co., E. 4103 Mission ave., mail P. O. box 103, Spokane 2, Wash.; Apache Packing Co., 1500 Tampico st., San Antonio 7, Tex.; Swift & Co., 1801 San Marcos st., San Antonio 7, Tex.; Zitron Bros., Inc., 219 So.

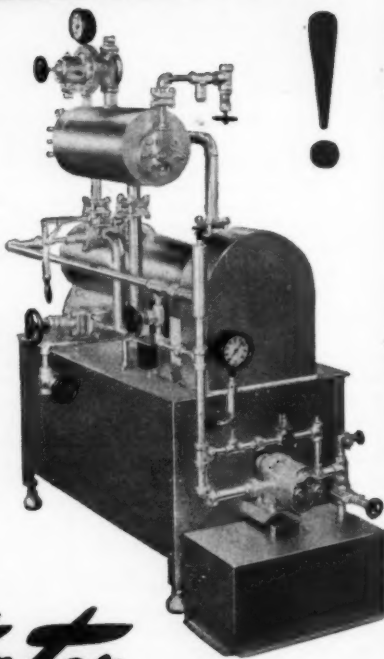
Muskego ave., Milwaukee 3, Wis.; Smith Packing Co., 807 3rd ave., North, Nashville 3, Tenn.; Ed. Auge Packing Co., 1305 So. Brazos st., San Antonio 7, Tex.

Change in Name of Official Establishment: Mickelberry's Food Products Co., 1701 N. Prairie ave., St. Louis 13, Mo., and Laclede Packing Co., instead of Laclede Packing Co.; Cook Packing Co., Inc., South Broadway, Scottsbluff, Nebr., instead of Kroger Grocery & Baking Co.; Silver Packing Co., Inc., Front st., Pocomoke City, Md., instead of Silver Packing Co.; East New York Veal and Lamb Corporation, Dumont and Christopher Aves., Brooklyn 12, N. Y., instead of D. Blumberg & Son; Cherkasky's Wholesale Meats, 307 Calowhill st., Philadelphia 23, Pa., instead of M. Cherkasky; Castleberry's Food Co., 1621 15th st., Augusta, Ga., instead of Castleberry's Food Co., Inc.; The John Hilberg & Sons Co., 525 Poplar st., Cincinnati 14, Ohio, instead of John Hilberg & Sons; Superior Food Products Co., Inc., 351 North avenue 21, Los Angeles 31, Calif., instead of Superior Food Products Co.; Louis A. Cross, Delsea Drive, Pitman, N. J., instead of Glassboro Packing Co.; National Packing Co., Inc., 3855-3863 No. Market st., St. Louis 13, Mo., instead of S. & E. Glazer Packing Co.; Arthur Packing Corp., 620 Stannard st., Racine, Wis., instead of Racine Meat Co.; Oscar Mayer & Co., Inc., Fisher and Water st., Prairie du Chien, Wis., instead of Carroll Packing Co.; Bornstein Co., 93-95 South Market st., Boston 9, Mass., instead of Bornstein & Co.; Maxson Food Systems, Inc., 97-13 218th st., Queens Village, New York, N. Y., instead of The W. L. Maxson Corporation; Farrissey Packing Co., Inc., 140 Chase Road, North Dartmouth, Mass., instead of Dartmouth Packing Co., 140 Chase Road, Dartmouth, Mass.; Chicago Dressed Meat Co., Inc., 450 Westchester ave., New York 55, N. Y., instead of Chicago Dressed Beef Co.

QUALITY LARD....

processed in Less Space

CONTINUOUS, closed VOTATOR* operation enables you to meet your lard processing requirements in about half the usual floor space. This model chills, plasticizes, aerates 3000 to 4000 pounds of lard per hour in an area measuring less than 18 square feet. It assures lard of uniformly fine quality. Everything is under mechanical control. Atmospheric contact is eliminated. Labor and the chances of human error are reduced. There is no loss of oils, no waste of refrigerant. Write to The Girdler Corporation, Votator Division, Dept. NP2-3, Louisville 1, Kentucky; 150 Broadway, New York 7, N. Y.; 617 Johnston Bldg., Charlotte 2, N. C.



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A GIRDLER PRODUCT

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THE CONTINUOUS, CLOSED LARD PROCESSING UNIT

NDGA with Phosphoric and Citric Acids O.K. in Lard

Use of combinations of nordihydroguaiaretic acid and phosphoric acid, or combinations of nordihydroguaiaretic acid and citric acid as preservatives in animal fats and shortenings containing animal fats has been approved in Meat Inspection Division Memorandum 90, issued this week by A. R. Miller, chief of the division. The preservatives are to be used in quantities not to exceed 1/100 of 1 per cent of nordihydroguaiaretic acid and 5/1000 of 1 per cent of either phosphoric acid or citric acid.

When these preservatives are used the statement "With not more than 1/100 of 1 per cent of nordihydroguaiaretic acid and 5/1000 of 1 per cent of phosphoric acid added as preservatives" or "With not more than 1/100 of 1 per cent of nordihydroguaiaretic acid and 5/1000 of 1 per cent of citric acid added as preservatives" shall appear on the label directly with the product name.

Top Quality Foods, High Wages, Key to Sales, Cannerymen Told

HOW to maintain and enlarge expanded consumer capacity is the foremost postwar challenge facing the food processing industry, the annual convention of the National Cannerymen Association was told last week in Atlantic City by Clinton P. Anderson, Secretary of Agriculture. The key to this goal is top quality food and higher wages, he said.

"When consumers have plenty of money to spend they want the best," Anderson asserted. "And they will be more insistent on good quality as supplies become more readily available. In spite of the shortages during war, we found that there was a definite limit to the amount of low quality products that could be sold."

"We have learned the power of an appetite when it is backed by buying power. We never knew until the war taught us how much food the people of this country could consume when they had plenty of jobs and good wages. Our full employment at good wages these past years opened demands for food that were the equivalent of adding ten or 12 new states full of consumers."

The canning industry must be prepared to pay higher wages, the secretary declared. He pointed out that during the depression cannerymen could get workers for less than 40c an hour. "But how much could you sell? Where was your market?" he asked. "Your market dried up for lack of food dollars in pay envelopes. Unemployment and cheap labor mean poor markets and poor prices; full production and well-paid labor mean good prices and expanding markets."

It is especially important that wages in the lowest income bracket be increased, Anderson said, for it is there that "each additional dollar of wages brings the greatest increase in consumption."

He emphasized his contention by saying: "Common sense should tell us this fact, even if it takes careful research to measure it definitely. Families with low incomes subsist mainly on a flour, beans and potato type of diet. What kind of a market are they for the food industry? As they move up the income scale, they begin to add to their diet more meat, eggs, fruits and vegetables."

"We must tap this vast reservoir of food wants to assure the nation of an adequate diet. We know how to tap it—through full production, full employment and fair wage standards."

At the closing session of the convention, with R. E. Sanborn presiding, the cannerymen discussed plans for an industry-wide drive to improve plant sanitation. Improved technique in disposing of canning plant wastes was explained by N. H. Sanborn of the association's Washington laboratory.



Helps put \$ell
in \$ausage!



MELOWARD NONFAT DRY MILK SOLIDS Specially processed for higher absorption

Modern sausage makers find that Meloward puts extra "sell" into sausage, because it helps make so many improvements in the quality of sausage products.

Meloward is not the usual type of nonfat dry milk solids—it is *specially processed* by Kraft for sausage and meat loaf makers. It is a *quality controlled* product—made from top-quality, fresh, separated milk and dried by the roller process. You can depend on every barrel to be of *uniform* fine quality.

High Absorption Qualities

Because of special heat treatment, Meloward has higher absorption qualities . . . absorbs from 1 to 1.7 times its own weight in moisture. Compare and prove for yourself that Meloward has an unusually high degree of absorption.

Meloward is not a "filler." It is a nourishing food in its own right, and improves sausage and meat loaf in these important ways:

- Meloward contains the complete milk protein with its essential amino acids—plus lactose and the valuable minerals, calcium and phosphorus. Thus, it adds to sausage food value.
- Adds a more mellow flavor to sausage.

- Helps produce a more pleasing sausage color and texture.
- Promotes easier slicing, because it acts as a binder. Also adds to the keeping quality of sausage.

Due to the general milk shortage throughout the U.S., Kraft Dried Dairy Products may be in temporary short supply. We are, however, doing everything we can to increase production and, meanwhile, to distribute available supplies equitably to all customers.

Industrial Food Products, KRAFT FOODS COMPANY, General Offices: 500 Peshtigo Court, Chicago 90, Illinois • New York • San Francisco • Atlanta • Minneapolis • Denison, Texas • Branches in principal cities.

A KRAFT PRODUCT

GROCCERS ARE FIGURING IT OUT FOR THEMSELVES

CANNED FOODS ARE THEIR *Big Profit* ITEM!

• Yes, Mr. Packer, at our suggestion a lot of retailers are figuring out for themselves how steel-and-tin cans make the canned foods department the biggest profit-maker in their stores.

On their shelves are canned vegetables, fruit, juices, meat, fish, milk, soup, etc. Some of these may be packed temporarily in substitute containers, but the great majority rely on the steel-and-tin can which has built up the tremendous volume in canned foods...insures grocers a consistently high profit.

In the table at the right are the canned food sales figures for a typical store with a \$50,000 annual volume. These figures represent average sales of many thousands of the nation's leading grocery stores. At the extreme right of the table, retailers can fill in their corresponding sales figures. That's the profit story on *their own* canned foods department.

These figures prove the big retail profit on canned foods. It's no wonder an actual survey shows that 4 out of 5 grocers prefer selling food in the steel-and-tin can, which cuts down their handling costs. And below are 5 major ways in which cans cut down *your packing costs*.



CANNED FOODS PROFIT PICTURE			
Annual volume	\$50,000.00		\$ _____
Of this, canned foods sales			
average 20%	or.. \$10,000.00		\$ _____
*Average gross profit on			
canned foods is 18%	or.. \$ 1,800.00		\$ _____
***Less 2 1/4% cost of han-			
dling canned foods	or.. \$ 250.00		\$ _____
ANNUAL GROSS PROFIT			
ON CANNED FOODS IS ..	\$ 1,550.00		\$ _____

*Based on OPA allowable mark-ups for Group 2 stores.
 **Use OPA allowable mark-ups for stores in your group.
 ***Not including overhead.

5 Major Reasons Why Cans Protect Your Profits

1. Cans eliminate breakage loss.
2. Save labor costs on automatic filling lines.
3. Are easy and safe to handle.
4. Require no special protective packing.
5. Are economical to store and ship.

NATIONAL ADVERTISING

More than 28,000,000 full-page, full-color ads in 7 national magazines and the nationally circulated magazine sections of 28 newspapers this month...telling America's shoppers the many advantages of buying food packed in cans.



CAN MANUFACTURERS INSTITUTE, INC., NEW YORK

PLANT OPERATIONS

Ideas for Operating Men

FEATURES OF ELECTRIC BEEF HOISTS DESCRIBED

What are the operating and safety advantages of electric beef hoists? An article in *THE NATIONAL PROVISIONER* of December 22, page 16, described and discussed some of the features of the conventional friction hoist which is still in use in so many plants.

The most salient features of the electric hoist are its ease of operation and safety. The electric hoist is small and compact and weighs less than half as much as the friction hoist. It is built on a frame so that it is very easy to install. Usually the frame will fit the superstructure of a plant without alteration and installation requires only the placement of four bolts and attaching the power wires to the motors. The electric hoist requires less head room in the machine loft than the friction hoist and is easy to reach for maintenance purposes.

The electric hoist does not sacrifice power to achieve compactness. While the individual hoist usually comes in 1 ton capacity, as this is the most practical size for handling beef carcasses, it is available in several sizes as to h.p. and lifting speed. A 3 h.p. hoist has a lifting speed of 40 ft. per minute with a 1-ton load; a 5 h.p. hoist has a lifting speed of 80 ft. per minute with a 1-ton load. Ten h.p. motors are used to operate the beef bleeding hoist at lifting speeds as high as 120 ft. per minute.

Safety Features

While the compactness of the hoist and ease of servicing are important, the electric hoist is also a much safer piece of equipment than the friction hoist. Safety begins at the very start of the killing operation—the knocking pen gate. A limit switch is used which is set for the desired length of travel of the gate and control is accurate and absolute. No carelessness on the part of the operator can damage the gate.

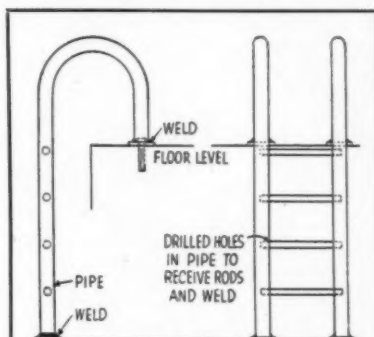
Next, the bleeding hoist can be equipped with an automatic landing device and a limit switch to control the operation so that neither the employee's carelessness nor inexperience can damage the equipment or throw the carcass off the hook or rail. The limit switch stops the motor when the shackle roller is in the correct position for landing on the bleeding rail, and a touch on the reverse or lowering button of the switch will place it on the rail surely and safely. There is no jockeying with the counterweight levers to bring the carcass to the correct position.

Automatic landing devices are also equipped with semi-elliptical springs

which take up the shock when lifting carcasses from the floor and eliminate undue strain on the structural framing above the killing bed.

One of the most hazardous spots on the beef killing floor is underneath the dropper hook. If the hook is not up tightly, and properly aligned with the rail, the carcass may be thrown down and injure the operator. Where an individual electric hoist is used to operate the dropping hook, as some operators prefer, a limit switch may be employed on a dropper hook assembly with shock absorber springs. With such an arrangement the hook is brought back so tightly that there is no chance of the shackle roller missing the hook. It is impossible to detect the slightest sag of the hook when the heaviest carcass is rolled on it.

The next hoisting operation employs the dressing, or half hoist, which has to be moved several times for very short distances in rumping, backing, sawing,



WELDED PIPE LADDER

A permanent ladder is often needed to afford access to a concrete loading platform. The drawing from the *P&H Weld News* shows all details of a welded pipe ladder which can be used in such locations. The method of anchoring the ladder to the cement floor has proved successful.

splitting, etc. While the hoists mentioned previously are operated with push button switch controls, the half hoist is equipped with a drum type switch and two pull chains, one to lower and one to hoist. In the drum type switch the butcher has a control that is as light and rapid in operation as the pull switch cord on an electric light fixture. All the hard pulling necessary with the friction hoist lever is eliminated and the operator has more positive control and more time to perform his butchering operation.

The precise nature of the control

makes practical the use of single or double rail roller landers with which the beef hooks are placed in position while the carcass lies on the floor. The rollers are placed on hooks attached to each end of a beef tree or spreader, and when the carcass has been finished and is ready to place on the rail, it is raised to exactly the right height and the rollers are set on the rail neatly and safely. No rollers are stored overhead and there is no need to change by roller pole from hooks on spreader to beef trolleys stored on the rails. The individual electric hoist eliminates the necessity of using an operator of unusual strength to handle the roller pole.

While not connected with hoists, safety calls for installation of spring switches at the end of each dressing rail. The springs keep these switches always closed and always opened. No one has to open or close the switch. There is no possibility of carcasses falling to the floor through carelessness.

Two individual 5 h.p. electric beef hoists cost, installed, about the same amount as one double friction hoist and 10 h.p. motor. The individual electric hoist uses power only when it is needed.

CONDITIONING TUB LENGTH

A packer who read the hog scalding article in *THE NATIONAL PROVISIONER* of January 26, page 12, asks how long a conditioning tub and a hog scalding tub are required for a kill of 600 head per hour.

For 600 hogs per hour, the scalding tub should not be less than 70 ft. long, and this means available hog holding area. If the dehairer is fed by a conveyor coming up out of the tub, the length should be measured from the point where the hogs go on the conveyor to the back end of the tub. It is not necessary to allow additional length for dropping hogs.

The conditioning tub may be any shape (few plants have enough room to run both tubs end-to-end and still have them of proper size). In the case of 600-hog per hour kill (or 10 hogs per minute), the conditioning tub should be large enough to hold at least 20 hogs. This will permit a minimum of 2 mins. soaking time per hog.

If room is available to run the conditioning tub straight in line with the scalding tub, it might be made 6 ft. x 30 ft.; otherwise it can be L-shaped, or 8½ ft. x 20 ft. Even a smaller tub will give good results since the hogs can be piled in on top of each other to fill the tub. It is not necessary to maintain proper spacing, but the hogs should be removed from the tub in the same order as they go in. Since no scalding takes place in this tub, no harm is done if hogs accidentally remain in it overtime.

Water temperatures for a 600-hog per hour setup are as follows: In the conditioning tub, 100 to 130 degs. F.; in the scalding tub, 138 degs. Scalding time should be 4½ mins. per hog.

THIS CATALOG CAN SIMPLIFY YOUR POST-WAR PLANNING



The sign of quality on Equip-
ment for the Meat Packing
and Rendering Industries.

Here is a new booklet, just off the press, in which
the most modern and efficient Rendering Equipment
is illustrated and described in detail. You will want
to keep a copy of this new Catalog in your files.
If you have not received your copy or if you would
like extra copies, say so.

THE ALLBRIGHT-NEEL CO. 5323 So. Western Blvd., Chicago 3

Up and down the MEAT TRAIL

Personalities and Events of the Week

● At the annual meeting of the stockholders of the Cudahy Packing Co. held in Portland, Me., February 8, E. A. Cudahy, F. W. Hoffman, P. B. Thompson, A. F. Perrin, C. L. Hodgert, J. W. Breathed, H. W. Wesin, J. W. Christian and D. K. Sanders were re-elected directors. Officers re-elected for the current year at the annual meeting of the board of directors held February 8 in Chicago are: E. A. Cudahy, chairman of the board; F. W. Hoffman, president; A. F. Perrin, C. L. Hodgert, T. P. Gibbons, J. W. Breathed, H. W. Wesin, J. W. Christian and D. K. Sanders, vice presidents; P. B. Thompson, treasurer; R. A. Norris, secretary, and P. H. Mott, controller.

● Installation of modern equipment for the manufacture of adhesives at the Swift & Company plant in Kansas City has been completed, E. W. Phelps, manager, announced recently. The new unit will manufacture dextrine adhesives, pastes, flexible glue, liquid glue and many resin and rubber adhesives.

● Glenn R. Curtis, vice president of Operation, Inc., New York, has received a commendation for meritorious civilian service from the War Department. During the war he served with the Quartermaster Corps Field Headquarters in Chicago, collaborating with the branch chief, Lt. Col. P. C. Doss, in the management of procurement of meat for the armed forces. He also alternated with Lt. Colonel Doss in representing the CQMC on the War Meat Board.

● A. L. Olson, formerly secretary of the St. Paul Union Stock Yards Co., has been elected president of that organization, succeeding the late C. F. Topping. Olson has been with the St. Paul yards

since 1917, and a director since 1934.

● Carl Huntington and R. G. Thomas, of San Angelo, Tex., will soon let a contract for construction of a \$200,000 packing plant between Robstown and Corpus Christi, Tex., Huntington has announced. Capacity of the new plant, the only meat packing unit in Nueces county, will be 700 cattle and 200 hogs weekly. The plant will operate under federal inspection. Huntington and Thomas, who became partners in the San Angelo By-Products Co. in 1942, sold their interest in that firm last fall.

● Plans to construct a new brick building containing expanded rendering facilities, an addition to the killing floor in another structure, an employees' dressing room and a cafeteria, have been announced by the Pipkin-Boyd-Neal Packing Co., Cape Girardeau, Mo.

● J. Clarence Dreher, president of the Dreher Packing Co., Columbia, S. C., was appointed to the executive committee of the manufacturer's group of the Columbia chamber of commerce. He served as president of the chamber during 1945.

● Several hundred pounds of pork being processed into bacon in the Armour and Company smokehouse at Knoxville, Tenn., were recently destroyed by fire believed to have originated from a flare-up of gas which was being used to ignite hickory sawdust in the smoking unit. Damage was estimated at between \$1,500 and \$2,000.

● Plans for building a \$100,000 packing plant northeast of Decatur, Ill., which will have facilities for slaughtering 150 cattle and 500 hogs weekly, have been completed by Arnold H., Herbert R. F. W. and Erwin D. Heinkel, who are incorporating as Heinkel's Packing Co., Inc. The late A. T. Heinkel, father of the four brothers, opened a retail meat market and sausage factory in Decatur in 1900. In 1930 he, with his sons,

Four Promotions Announced at Swift Canadian Co., Ltd.

Promotions for four veteran executives of Swift Canadian Co., Ltd., Toronto, were announced last week by J. H. Tapley, president and general manager of the organization. A. E. Millard was appointed vice president and assistant general manager, with headquarters at Toronto. He has been manager of the Toronto plant during the past year and previously served as manager at Winnipeg and Edmonton. He became associated with the company in 1916 at Toronto.

Other appointments announced by Tapley were new managers at Toronto, Edmonton and Moose Jaw. A. E. Miller, formerly manager at Edmonton, with managerial experience at several other plants, succeeds Millard at Toronto. Miller joined the company at Edmonton in 1914, later serving at Moncton, Moose Jaw and Toronto.

J. C. Peter, formerly manager of the New Westminster plant and of the Moose Jaw plant, succeeds Miller at Edmonton. He has been with the firm since 1911. C. A. Loest was appointed manager at Moose Jaw. His previous experience has been at the Winnipeg plant and recently in the general manager's office at Toronto. He has been with the company 21 years.

Arnold and Herbert, opened a wholesale sausage manufacturing business which is still in operation.

● Johnston A. Green, 74, senior member of the firm which operates the Green Rendering plant at Sigourney, Ia., died recently at his home after a short illness.

● A new municipal regulation which became effective recently in the city and county of St. John, N. B., Canada, makes it compulsory that all livestock be butchered at the municipal abattoir.

● Ocean Foods Corp. has let the contract for erection of a cold storage and food-meat locker building at 9325 West Third st., Beverly Hills, Calif., at a cost of \$30,000.

● Frank A. Koskey, Los Angeles slaughterhouse butcher, on February 4 filed suit for \$6,390 damages against the International Union of Amalgamated Meat and Butcher Workmen of North America, Local 563 (AF of L), charging "a 99-year blackball" was imposed on him without trial by the union. He said that when he attempted to establish an independent meat processing business, the union urged those in the trade not to deal with him.

● F. Wallace Rothrock, recently released from the Army after serving as a major in the Pacific theater, has suc-



COAST RABBIS CALL STRIKE

Slaughter of kosher meats in five Los Angeles and Vernon, Calif., packing plants was halted February 5 when 12 rabbis struck for a standard wage of \$75 a week and other considerations. Five of the striking rabbis are shown here with their attorney as they discuss their right of collective bargaining.

ceeded his father, Frank M. Rothrock, as president of the Old Union Stockyards Co., Spokane, Wash. His father plans to devote most of his time to his extensive mining and livestock interests, although he will remain on the company's board of directors as vice president.

● Apparently smashed open with a sledge hammer, a safe in the office of the Bison Products Co., Buffalo, N. Y., was looted of \$6,000 in cash and checks. Umberto Battistoni, president, said that a ration certificate for 900 lbs. of sugar also disappeared.

● F. W. Beier, western livestock statistician of the Bureau of Agricultural Economics, will discuss "The Facts Behind the Number of Livestock on Farms January 1, 1946," at the Chicago Livestock Industries Club dinner meeting, February 21, at the Triangle restaurant, 225 S. Wabash ave.

● A meat cutting and processing plant and frozen food locker which is being built at Washington, Ga., by Dolph Callaway, is expected to open for business about March 1.

● Sami S. Svendsen, a civilian again, is back at his desk serving the industry in sausage casings and animal glands. While he was in the Army, his wife handled the business.

● W. D. Woody is planning to install a locker plant at St. Marys, Kans., at a cost of \$16,000, it is reported.

● After three years with the U. S. Navy, Lt. Comdr. Hollis F. Peck has returned to John Morrell & Co., Ottumwa, Ia., and will again have charge of public relations for the company's three plants at Ottumwa, Sioux Falls, S. D., and Topeka, Kans. At the time of his discharge, he was assistant director of public information for the Bureau of Navy Personnel.

● The Union Packing Co., Louisville, Ga., celebrated its 25th anniversary on January 19. Two employees who have been with the company since its founding were honored at a dinner and awarded gifts by Superintendent Walter J. Parker.

● The Made-Rite Sausage Co., Sacramento, Calif., recently announced plans for the expenditure of approximately \$200,000 for additions and equipment.

● Pierce & Schurr, Philadelphia, was awarded the "Mention of Honor" in the February 2 issue of *Showtime Magazine*, Philadelphia amusement weekly, in recognition of its work during the war in donating hundreds of turkeys for War Bond drives and taking active part in numerous war service projects.

● H. E. Houchin and Russell Hall have filed notice of intent to engage in business under the firm name of the Houchin-Hall Cattle Co., at Bakersfield, Calif.

● Fred L. Waite, a veteran of 36 years with Swift & Company, died February 6 in Chicago. At the time of his retirement in May, 1940, he was connected with the table ready meats department of the Omaha Packing Co., Chicago. He became associated with Swift in

April, 1904, in Chicago, and also served at the Swift plant in St. Joseph, Mo., for a number of years.

● Canada Packers, Ltd., has purchased the Boeing Aircraft wartime plant at Terminal ave., Vancouver, B. C., Canada, for \$72,000, and plans to turn out two new meat products, it is reported. L. N. Royolds is plant manager.

● The Columbia Gorge Packing Co. is building two new cold storage rooms and adding new refrigerated trucks to the equipment of its plant in The Dalles, Ore., to permit wider distribution of its products.

● Meat packers and wholesalers in the Pittsburgh district are breathing more easily following quick settlement of the electric power utility strike this week. An extended walkout would have seriously threatened the city's meat supply by causing a stoppage of electrical refrigeration equipment dependent upon outside power.

● Black markets in meat in the San Francisco Bay region are being investigated by a special committee of the Retail Meat Dealers Association. Lawrence Bono, Oakland meat dealer and owner of a chain of 26 retail markets, was appointed chairman of the investigating body. At a recent meeting attended by some 200 meat industry representatives, members of the committee estimated that nearly 35 per cent of the total meat supply in Alameda county, in which Oakland is located, moves through black market channels.

● A bill to license and regulate the operation of frozen food lockers has been introduced in the Kentucky legislature by Rep. Edgar Kitchen. Locker



OPA PAYS A CALL

Agents from Buffalo district of OPA were recently ordered into all local meat plants to check supplies and pricing practices in what was described by District OPA Director Thomas J. Reeves as a move to halt the black market in meat. "We are not pointing the finger of guilt at any individual packer," Reeves said, "but will put the spotlight on those who are chiseling at the expense of their complying associates." Shown above (l. to r.) are Abe Lapides, president, Lapides Packing Co., Buffalo, looking over beef with OPA Investigators Walter Sweeney and John McGivern.

Colonel Isker Retires as Head of CQMC Laboratory

Col. Rohland A. Isker, commanding officer of the Subsistence Research and Development Laboratory of the Chicago Quartermaster Depot since August, 1939, retired from active military life on February 15, after 30 years of Army service. He gained national recognition for his splendid work in connection with the research and development of emergency rations C, D, K and 10-in-1.



COL. ISKER

In June, 1945, the University of Maine conferred upon him the honorary degree of Doctor of Science for his outstanding research work in the development of Army rations. In January, 1946, Gen. George F. Doriot, chief, Military Planning Division, Office of the Quartermaster General, Washington, D. C., presented Colonel Isker with the Legion of Merit, one of the War Department's highest awards.

Colonel Isker served in the first World War and in 1917 was commissioned a lieutenant in the cavalry. Having become interested in food supply problems of the Army, he attended a nine-month course at the QMC Subsistence School in Chicago in 1933, after which he undertook various Quartermaster activities.

Colonel Isker has just announced that he will be a joint partner with Miss Frances Hooper in Hooper-Isker Advertising, Inc., which will specialize in food advertising. Offices will be opened March 1 in the Wrigley building, Chicago.

operators would be required to pay annual \$10 license fees and violation would constitute a misdemeanor, carrying a fine of \$50 to \$100. The state agricultural commissioner would administer the proposed law.

● OPA's new live cattle regulations were explained to slaughterers in the Buffalo, N. Y., area at a recent meeting in the Livestock Exchange bldg., sponsored jointly by the price agency and the Greater Buffalo Associated Meat Industry.

● A. J. Buist, a member of the Cudahy Packing Co. for 39 years, retired on pension February 1. He was very well known in the industry, especially in the south. He started as a salesman at New Orleans in 1907 and the following year was transferred to Natchez as manager of the Cudahy branch. He later served as manager at Chattanooga, Tenn.; Montgomery, Ala.; Tampa, Fla.; Savannah, Ga., and Jacksonville, Fla. In 1926 he was appointed head of the newly organized Jacksonville district. Three years later, when

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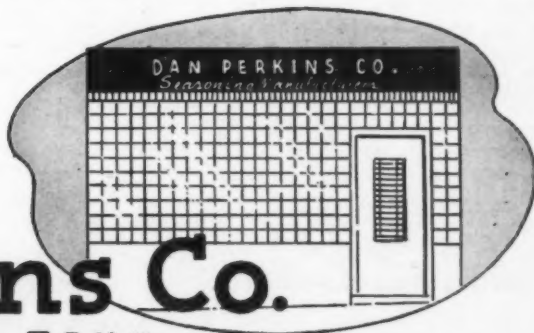
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**FLAVORITE
SUGAR-CURE**

For The

FINEST IN FLAVOR

A Fully Prepared Sugar Cure. Nothing to be added. Do away with Guess Work, Mixing and Mistake. Be Safe with Flavorite Sugar Cure. Write for Samples and Directions.



Dan Perkins Co.

MEMPHIS, TENN.

AMERICAN PORK SEASONINGS

it was re-absorbed by the Atlanta district, Buist resumed his place at Jacksonville as branch manager, serving in that capacity until his retirement.

● The Russell Ice and Locker plant, Russell, Kans., has been issued a permit to build a slaughterhouse and additional lockers and will begin construction as soon as material can be obtained.

● The Excel Packing Co., Inc., Wichita, Kans., was recently granted a Kansas charter by the Secretary of State, permitting it to operate and sell meat packing plants and to process, pack and market its own meat. Harold F. Brown is resident agent.

● Herbert F. Carlson, head of the small

stock department, Wilson & Co., Chicago, died February 7 of a heart attack. He had served the company since 1916, beginning in the lamb department. He was later transferred to the small stock department which he managed for a number of years.

● J. T. Doss, formerly with the Upchurch Packing Co., Atlanta, Ga., has been appointed general superintendent of the Beavers Packing Co., Newnan, Ga. Other recent appointments at Beavers included J. F. Stevens as sales manager; W. L. King as manager of manufacturing operations, and C. J. Perkins, recently released from the Army, as foreman over killing and rendering. William A. Beavers has returned to the company as assistant su-

perintendent, after three years with the armed forces.

● Ray H. Steidl, of the Equity Cooperative Livestock Sales Association, Milwaukee, Wis., has been named a member of the general committee to plan Wisconsin's annual Cooperative week, to be held February 18 to 23.

● The first distribution of buffalo meat in the maritime provinces of Canada in five years was made recently. The carcasses, brought from Alberta, were disposed of very quickly after retailers were notified by the wholesalers of the arrival of the shipments from the west. Buffalo is outside the Canadian meat rationing restrictions.

● O. A. Brouer, Swift & Company, Chicago, was elected central vice president of the National Council of Private Motor Truck Owners at a meeting held in Chicago, February 8.

● W. B. Lansdon, 53, assistant meat buyer for Safeway Stores, Inc., and a resident of Dallas, Tex., for 25 years, died recently at his home.

● The regional agricultural cooperative of St. Hyacinthe county, Quebec, Canada, last week announced its intention to build a meat canning factory with a production capacity of from 4,000 to 8,000 lbs. a day, at a cost of from \$30,000 to \$40,000.

● Construction will soon be completed at the Beavers Packing Co., Newnan, Ga., on a new slaughtering building, inedible rendering plant, chill cooler, curing room and freezer. New equipment has been installed throughout, and capacity increased to 1,200 hogs and 300 cattle weekly.

● Justin Cash, head of the stockyards at Kansas City, Mo., and formerly of Alma, Mich., spoke at a recent meeting of the Alma Rotary club.

● Plans for extensive improvements to the plant of the Fall River Meat Co., Fall River, Calif., to cost a total of \$146,000, have been announced by Pat Ryan, general manager. They will include new slaughtering facilities, freezer room, sausage manufacturing plant, sales cooler and creamery.

● Work will begin this spring on the building of 500 additional lockers to the Heiney plant at Anderson, Ind., H. M. Heiney, manager, has announced.

● Col. E. DeTreville Ellis, Quartermaster Corps, assumed temporary command of the Chicago Quartermaster Depot on February 4, upon the reassignment of Brig. Gen. Elmer F. Wallender to Fort Benning, Ga. For the past two years, Ellis has been deputy director for contract adjustment, Procurement Division, Office of the Quartermaster General, Washington, D. C.

● George A. Morrell, vice president and treasurer of John Morrell & Co., Ottumwa, Ia., was in New York last week attending meetings and visiting some of the company's branches in the East.

● Plans for constructing a \$150,000 building at 4340 Colorado blvd., Los Angeles, for the Red-EE-Foods Co. were announced recently.

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Genuine

PLASTIC APRONS!

WATER-PROOF, ALKALI-PROOF,
STAIN-PROOF, ACID-RESISTANT,
OIL-RESISTANT

4
SIZES
4
COLORS

Will Not Crack or Peel

No Laundering

*Just wipe off with
a damp cloth*

Basco-TEX Genuine Plastic Coated Aprons provide today's maximum in clothing protection. They are built for long life and utmost wearing comfort. They are available in 4 sizes and 4 colors.



**Built for Maximum Wear.
Strong Reinforced Eyelets and
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shower curtains, partitions,
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of plastic coated and stand-
ard textiles.

We can help you as we have
a great many concerns.

PRICES — SIZES — COLORS	
GRAY	ALL WHITE
27 x 36... \$ 8.40 per doz.	27 x 36... \$ 8.88 per doz.
30 x 36... 9.78 per doz.	30 x 36... 7.85 per doz.
36 x 40... 11.90 per doz.	36 x 40... 9.35 per doz.
36 x 44... 12.60 per doz.	36 x 44... 10.18 per doz.
Full Length Sleeves	Full Length Sleeves
Leggings, Hip Length	Leggings, Hip Length
\$9.96 per dozen pair	\$7.15 per dozen pair
\$11.90 per dozen pair	
BLACK	HEAVY DOUBLE-COATED MAROON NEOPRENE
27 x 36... \$ 8.40 per doz.	27 x 36... \$10.61 per doz.
30 x 36... 9.78 per doz.	30 x 36... 12.60 per doz.
36 x 40... 11.90 per doz.	36 x 40... 16.50 per doz.
36 x 44... 12.60 per doz.	36 x 44... 18.45 per doz.
Full Length Sleeves	Full Length Sleeves
Leggings, Hip Length	Leggings, Hip Length
\$9.96 per dozen pair	\$12.90 per dozen pair
\$11.90 per dozen pair	\$23.50 per dozen pair
All Prices F.O.B. Chicago. Furnish best priority. Minimum order 1 dozen	
ORDER BY MAIL OR PHONE TODAY	

Free Sample Swatch on Request

ASSOCIATED BAG & APRON CO.
222 West Ontario St., Chicago 10, Ill. Phone SUPerior 5809

Farm Livestock Down

(Continued from page 19.)

supply of feed grains on January 1 per animal unit of livestock, including chickens, was about 5 per cent smaller than a year earlier but much larger than two years ago.

CATTLE: The number of cattle and calves on farms January 1, 1946, totaled 79,791,000 and was about 2,100,000 less than a year earlier. However, the January 1 population was the third largest on record, having been exceeded only in 1944 and 1945. Milk cows and heifers and heifer calves saved for milk cows declined more sharply during 1945 than other cattle; milk stock on January 1, 1946, totaled 1,570,000 head fewer than a year earlier. Other cattle showed a net decline of 548,000 head. Beef cows and heifers two years old and over were the only age and sex group to register a gain during 1945. Steer numbers declined about 5 per cent, bulls about 4 per cent, yearling heifers not kept for milk cows, about 3 per cent and other calves about 1 per cent.

HOGS: Most of the increase in hog numbers occurred in the midwestern states, particularly in the Corn Belt. In other areas, hog numbers continued the decline which commenced in 1944. Increases in the Corn Belt and adjacent states, however, were sufficient to offset the downward trend in other areas and to raise the U. S. total hog numbers 4 per cent above the beginning of 1945. Hog numbers on farms on January 1, 1946, amounted to 62,344,000 head and were substantially higher than the pre-war 1935-39 average of 43,932,000 head.

SHEEP: The decline in sheep numbers continued through 1945, making the fourth year of continuous reduction in sheep inventories. The total number of sheep and lambs declined from 47,780,000 to 44,241,000 head, over 7 per cent. Sheep and lambs on feed for market decreased from 6,858,000 head to 6,724,000 head and stock sheep and lambs declined 8 per cent, from 40,922,000 head to 37,517,000 head. Stock sheep numbers are now 25 per cent, or 12,290,000, head below the population on January 1, 1942, when the decline began.

The following table gives government estimates of livestock numbers on farms as of January 1:

GOVERNMENT ESTIMATE OF LIVESTOCK ON FARMS

	(In thousands of head)		
	Cows and heifers 2 years old and over, kept for milk	Sheep and lambs	Hogs, including pigs
1944...	79,791	26,785	44,241
1945...	81,909	27,674	47,780
1946...	82,364	27,656	51,709
1947...	79,114	27,106	55,775
1948...	75,162	26,398	56,735
1949...	71,461	25,478	54,283
1950...	68,197	24,926	52,360

*Included in cattle and calves. *Revised.

COTTON OIL CONSUMPTION

Cottonseed oil consumption during January was placed at 232,222 barrels, compared with 164,618 barrels in December, 1945.

How Russians Herded Cattle from Siberia

It has been revealed how Russia transferred 100,000 cattle and 200,000 sheep from districts in Siberia to the Ukraine and White Russia after the Nazis, who caused so much desolation there, had been driven out. By a decree of the Council of People's Commissars, it was decided to move these herds under their own power because for over 600 miles it would have been necessary for Ukrainia alone to procure over 20,000 railroad cars.

All railroad cars were tied up in the war effort, so 15,000 "shepherds" were

immediately organized for the job. Veterinarians inspected all herds before departure. Twenty different "tracks" for the cattle to roam were chosen, with veterinarian stations and feeding points located every eight or ten miles along the way. Cattle were in motion daily from dawn till sunset, and with fair weather made from eight to twelve miles per day. Cows were milked regularly and the milk used by the shepherds, with surplus going to milk centers along the route.

One shepherd brought in 350 sheep in ten weeks without the loss of a single animal—and the flock had an increase in weight. Another shepherd lost one sheep, but five new ones were born.



HERE'S A MAN WHO CAN HELP YOU

He's the Bemis representative located near you. Through him you get prompt, complete service when you need packing supplies. Through him you get the "know-how" resulting from years of experience in meeting the requirements of the packing industry. Call on him today. You'll find it pays to be a Bemis customer.

Bemis Products Serving the Packing Industry

Lard press cloths • parchment lined bags • ready to serve meat bags • cheesecloth • aprons or neck wipes • bleaching cloths • scale covers • inside truck covers • delivery truck covers • overseas ham bags • overseas bacon bags • cotton tierce liners • roll or numbered duck for press or filter cloths.

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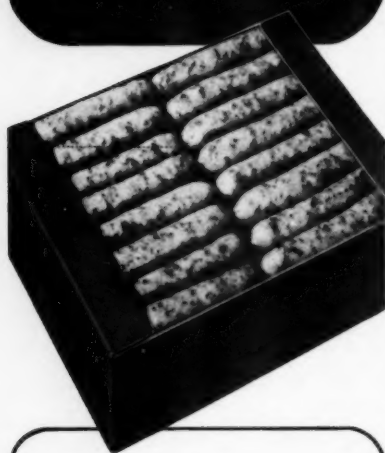
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CUT BREAKAGE LOSSES

Depend on Twice-Tested

CUDAHY'S

Selected
Sheep Casings



For smooth, fine-looking pork links, be sure of uniform size and strength with—

CUDAHY'S

Selected
Sheep Casings

Whatever your casing needs ... orders filled quickly from over 79 different sizes—including fine, imported casings.

Our Casings Sales Experts will advise you on request.

**THE
CUDAHY PACKING CO.**

221 N. LaSalle Street
Chicago 1, Ill.

Flashes on Suppliers

TECHTMANN INDUSTRIES, INC.—Pack-Rite Machines, a division of Techt-mann Industries, Inc., moved into larger quarters February 1, at 714 W. Wisconsin ave., Milwaukee 3, Wis., Wilbur Techtmann, president, has announced. The Pack-Rite division manufactures heat-sealing and packaging machines, while the parent corporation specializes in industrial equipment.

HAYS CORPORATION.—Cochrane flow meters, formerly manufactured by the Cochrane Corp., Philadelphia, are now a part of the line of products made by the Hays Corp., Michigan City, Ind., and will be sold by Hays representatives as Hays-Cochrane instruments for flow, liquid level, pressure and temperature measurement. The flow meters will continue to be manufactured in Philadelphia by the Penn Industrial Instrument Corp. Daniel Meyer and Fred Skirving, who have been associated with the instrument division of Cochrane Corp. for a number of years, have joined the Hays engineering staff at Michigan City and will specialize on flow meters and flow measuring problems.

THE KORFUND CO., INC.—Armstrong Standard Density Vibracork will be distributed solely by the Korfund Co., Inc., Long Island City, manufacturer of vibration control units of cork, rubber and steel construction, it has been announced. Vibracork, to be furnished by Korfund in two to four inch thicknesses, is a product of Armstrong Cork Co., Camden, N. J. The Korfund Co. will handle all inquiries through the home office and 35 district representatives throughout the United States.

MATHIESON ALKALI WORKS, INC.—John O. Logan has been appointed an assistant general manager of sales of the Mathieson Alkali Works, New York City, it is announced by G. W. Dolan, president. Harry P. Smith has been appointed New York district sales manager, a post formerly held by J. B. Peake, who continues as assistant general manager of sales. Logan has been with Mathieson since 1931 when he joined the organization as research assistant, and has since held positions as technical representative of the New York and the Chicago offices, as assistant to the manager of the technical service department and as western sales manager of the Chicago office. Smith, a native New Yorker, was president of the George Chemical Co. before joining the Mathieson Alkali Works.

WESTINGHOUSE ELECTRIC & MFG. CO.—The Pennsylvania Ultraviolet Co., Pittsburgh, Pa., has been appointed Sterilamp distributor in the tri-state area of western Pennsylvania, eastern Ohio and northern West Virginia, it has been announced by Charles W. Flood, jr., manager of the Westinghouse Sterilamp department, Bloomfield, N. J. The Sterilamp is an electronic device whose invisible radiations kill air-borne and surface bacteria. The

new company, operated in partnership by Cooke Bausman, jr., and Sanford Bausman, brothers, will serve as a sales and engineering firm, planning and specifying bactericidal ultraviolet equipment for product and personnel protection in offices, manufacturing plants, etc.

CONTINENTAL CAN CO., INC.—Stewart A. Huge has been appointed manager of production planning, succeeding L. H. Skouger, according to J. F. Egenolf, vice president in charge of manufacturing for Continental Can Co., New York. Skouger, now technical assistant to the vice president in charge of manufacturing, will continue to correlate activities of the production planning, industrial engineering and industrial accounting programs.

Other Continental Can appointments include the following: William B. Tate to the position of control manager of the Memphis plant; Walter F. Reinke as superintendent and assistant plant manager of the Cameron plant; H. F. Campbell, formerly general line representative in the New Orleans district, as general line district sales manager with headquarters at Atlanta, succeeding Walter Hitchcock, who has resigned; Leonard Cannella and L. C. Bohm as assistants to J. I. Donahue, New York district sales manager; Robert S. Hatfield as assistant to J. E. Baldwin, packers can sales manager of the Eastern district, and George Dohn as sales office manager of the New York district.

AMERICAN-MARIETTA CO.—Grover M. Hermann, president, American-Marietta Co., paint manufacturer, announces the appointment of Weldon O. Yocum as director of advertising for the parent company and eight divisions in the United States and Canada. Yocum is advanced to his new responsibility from the advertising management of Seward Paint and Varnish Co., a subsidiary, of Kansas City and Dallas. Harry Ault has been appointed advertising manager of all American-Marietta operations.

NORTHWESTERN YEAST CO.—Fearn Laboratories division of Northwestern Yeast Co., producers of Le Gout seasoning and tenderizing products, announces a change in address to 1750 N. Ashland ave., Chicago.

UNITED CORK COMPANIES.—Lt. Col. Edwin C. Ward has returned to the Chicago office of the United Cork Companies after serving 45 months with the Army Engineers.

CUSHMAN & DENISON MFG. CO.—Robert E. Wright has been appointed by the Cushman & Denison Mfg Co., New York City, to handle sales promotion of their Cado marking device and colors, including specialty office supply devices. Wright comes to the firm with a wide experience in the color marking identification field. He was formerly sales manager of Floquil Products, Inc., and during the past 20 years has been sales engineer for the American Marietta Co., T. J. Ronan Co. and Oakite Products, Inc.

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January 16, 1946

NEVERFAIL
Pre-Seasoning

3-DAY
HAM
CURE

**... PROTECTS YOUR PROFITS
AGAINST RISING COSTS.**

If you're feeling the squeeze between rising costs and fixed prices, consider these profit-saving facts about the NEVERFAIL 3-Day Ham Cure:

1. This prepared, ready-to-use cure puts your material costs on a fixed basis . . . eliminates the variable *rising* labor costs involved in mixing your own curing preparation.
2. By reducing processing time, the NEVERFAIL 3-Day Ham Cure enables you to increase output with your present man-power, curing facilities and capital. Larger volume will maintain or increase profits, even when the percentage of profit is squeezed down by factors beyond your control.
3. Neverfail boosts profits by lowering selling costs because it creates steady, repeat demand for your brand. Neverfail gives you that good, old-fashioned full-bodied ham flavor. Your customers will remember the *extra* goodness which NEVERFAIL imparts to hams because it *Pre-Seasons the meat as it cures*. Hams processed by the NEVERFAIL 3-Day Ham Cure *look and slice as good as they taste*.

"The Man Who Knows"



"The Man You Know"

Act now to protect your ham, bacon and sausage-processing profits.
Write today for complete information.

H. J. MAYER & SONS CO.

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Canadian Plant: Windsor, Ontario

The *Perfect** BINDER



**FOR WIENERS, BOLOGNA,
SPECIALTY LOAVES**

because

**50%
PROTEIN**

Soy is no filler—it adds high food value as well as valuable blending properties to improve flavor—texture and keeping quality.

Write for Free Sample. Try a test batch. See for yourself what SOY, the "perfect" binder, will do for you.

**TRY IT
FREE**

**HOLDS
"SPRINGS"**

Plumpness—the "spring" of freshness is where Soy as a binder comes into its own. Special X improves the best meats—gives a lift to others.

***Special X SOY FLOUR**

Meatone GRITS

Write for **FREE** Samples

**SPENCER
KELLOGG**

AND SONS, INC.

DECATUR 80, ILLINOIS

OPA on Barkley-Bates

(Continued from page 22)

sales for the fiscal year 1945 be increased to approximately 1.5 per cent. To increase the return on sales to 1.5 per cent for the fiscal year 1945 will require additional subsidy payments on livestock slaughtered from April 1 through October 31, 1945, amounting to about \$26,000,000.

OPA says that the distribution of this additional subsidy among the different species should be made in accordance with the principle of keeping each species earning the same rate of profit so far as practicable. The agency recommends, therefore, that \$26,000,000 in additional subsidy payments be made on livestock slaughtered from April 1, to October 31, 1945, by species as follows: 12c per cwt. on cattle and calves, 15c per cwt. on hogs, and 20c per cwt. on sheep and lambs. These payments will give the industry for the fiscal year 1945 a return on sales of approximately 1.5 per cent, a return on net worth of approximately 10 per cent and will leave about 19 per cent in a loss position on sales volume.

\$26,000,000 Covers All

5: Considering its commitment by species beginning in July by virtue of the June 6 letter and the requirement of the Barkley-Bates Amendment, OPA says that based upon financial data by species for the months of July and August and estimates for September and October, it is clear that payment of the \$26,000,000 of additional subsidy, recommended in order to carry out the April 1 commitment, will have the effect of likewise carrying out the June 6 commitment and the requirements of the Barkley-Bates Amendment for the period July through October, 1945. After payment of the \$26,000,000 in additional subsidy, OPA estimates that for the period July through October 1945 the industry will have earned a return of about 1.3 per cent on sales for cattle and calves, about 1.8 per cent on sales for hogs, and about 0.7 per cent on sales for sheep and lambs. The species data from which these estimates are made do not exclude data with respect to the species operations of the "Big Four" packers. In considering current returns by species only, non-meat operations are not included and there is no reason, therefore, for excluding the results of the "Big Four" packers' species operations, it was stated by the pricing agency.

OPA notes that it is not concerned with the marginal fringe limitation on the percentage of the volume of production which may be left in a loss position on a livestock species basis. The Barkley-Bates Amendment is not interpreted as imposing any requirement with respect to the percentage of the sales volume in a loss position which may be considered the marginal fringe. There are no base period figures available on the percentage of sales volume by species in a loss position. Most firms in the industry engage generally in more



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**Complete
Protection**

**Better smoke
penetration and
finest flavor**

use

**WILSON'S
NATURAL
SAUSAGE CASINGS**

product of



**Producers, Importers
Exporters**

PLANTS, BRANCHES AND AGENTS IN
PRINCIPAL CITIES THROUGHOUT THE WORLD
General Office: 4100 S. Ashland Ave., Chicago, Ill.

than one species operation and vary the percentage of each species slaughtered from time to time. Hence, a firm showing losses on one species will not necessarily show an overall loss, due to its returns on other species. Because of these considerations, OPA feels that the Barkley-Bates amendment imposes no requirement as to the percentage of the sales volume on a species basis which may be considered the marginal fringe and left in a loss position. Such a marginal fringe requirement is limited to an overall return basis and is imposed by the provisions of Section 2 (a) of the Emergency Price Control Act requiring generally fair and equitable prices.

6: OPA points out that the above recommendations are made without financial data from the industry for September and October, 1945. It is conceivable, says the agency, that data for these two months, added to the data for the fiscal year 1945 prior to September, may indicate the need for additional adjustments to meet either the April 1 commitment or the June 6 commitment. It is conceivable that OPA may have to make further recommendations with respect to the April 1 and June 6 commitments, based upon study of data covering the industry's operations for the entire fiscal year 1945.

Payments Called Legal

7: Since the commitments and recommendations call for the payment of subsidy retroactively on slaughter from April 1, 1945, the question of whether such payments may legally be made must be considered. It is the opinion of OPA that it is legally possible for the government to make subsidy payments on a retroactive basis provided a sufficient announcement has been made that additional subsidy payments would be paid on meat production forthcoming from the date of the announcement.

8: The June 6 letter stated that OPA would, so far as practicable, keep each species of livestock separately profitable at all times. Consequently, OPA feels that for each three-or four-month period of the fiscal year beginning November 1, 1945, the industry should be permitted to earn a profit on each species. Although a current return by species of approximately 0.7 per cent on sales will be equivalent to the base period overall return as a percentage of net worth, and will satisfy the requirements of the Barkley-Bates Amendment, it may be necessary to increase this return by species for the fiscal year beginning November 1, 1945, in order to prevent all but the marginal fringe of 19 per cent of the sales volume from operating at a loss on an overall basis. On this analysis it would be possible to vary the return by species above 0.7 per cent on sales if a good reason exists for doing so, the excess over 0.7 per cent on sales not being required by the Barkley-Bates Amendment itself.

OPA suggests that the need for any additional subsidy payments for the fiscal year beginning November 1, 1945, should be determined by a study of fi-

Better product appearance
easier, quicker handling make it
easy to use

"FORM-BEST" STOCKINETTES

and

"PIN-TITE" SHROUD CLOTHS

—from the house that's built
a "better service"
reputation

Cincinnati
COTTON PRODUCTS CO.

The "Old Timer" Suggests . . .

That You, too, let him help select the knives and plates
that will meet your exact requirements and will save
you time — money — and labor!

PORK SAUSAGE—the season for heavy demand is at hand. Make it in the form of sausage or patties.

Fresh trimmings are essential and they must be seasoned to a rich, tangy flavor according to your own private formula.

The meat must be cut so the lean and fat show up distinctly so as to provide strong eye appeal. Do not smear or crush the product by improper handling.

Most pork trimmings contain a large amount of soft, fat tissues and if not cut properly, the product will have a smeary and crushed appearance. This will also cause the soft fat tissues to melt and separate from the lean by melting out when cooking, leaving a dry, shriveled-up and unappetizing sausage.

ELIMINATE all these troubles by using the famous C-D V TAPER HOLE PLATE, C-D V SUPERIOR PLATE, C-D TRIUMPH EVERLASTING PLATE for fancy pork or summer sausage.

Write TODAY for further information.
There is no obligation.

C-D

THE SPECIALTY MFRS. SALES CO.

2021 GRACE STREET

CHICAGO 18, ILLINOIS



nancial data from the industry covering each three- or four-month period beginning November 1, 1945, and that no additional subsidy payments over the current subsidy payments should be made until after consideration of the actual three- or four-month operating data. Based upon consideration of such data, any required additional subsidy payments for the period involved should then be made payable on a retroactive basis on the slaughter performed during such period. This period of determining the need for future additional subsidy payments should be announced formally so that no question can arise as to the propriety of retroactive subsidy payments.

Hormel's Profit Trust

(Continued from page 23.)

largest amount credited to any one individual was \$3600 for a 26-year man, i.e., the maximum 2000 units at \$1; plus 50c, plus 25c, plus 5c. In a normal year this would amount to about \$4.50 for the four-year man and \$200 for the 26-year man, but this is an estimate only. If they were all normal years, the total for each individual would not be very large. If the company does not have some good years now and then, the best that can be said for the plan is that every little bit helps. However, with some good years once in a while, the accumulated amount will be sus-

tained. It all depends on how much the business can earn each year; in a year when the profit is very small, there will, of course, be no contribution by the company. The smallest contribution in any year when there is enough profit would make the unit of participation 5c, which would mean \$2.25 for a 4-year man and \$100 for a 26-year man.

There is also a limit to the amount that may be apportioned. When an employee's accumulated credits to the trust amount to \$20,000, or the equivalent of six years' of base pay, whichever is smaller, then the employee will get no further apportionments until 30 per cent of the participating employees have accumulated apportionments equal to three years' pay.

The company does not keep all of the accumulated funds in its own possession, as the plan requires a trusteeship to receive and handle the money in accordance with the law and with the pro-

visions of the trust agreement. The money in the trust is invested by the trustee subject to provisions of law that require unusual care in the selection of investments.

The total apportionments, accumulated over a period of years for the employee, mature upon the employee's death or his leaving the employ of the company, or upon his retirement at 65.

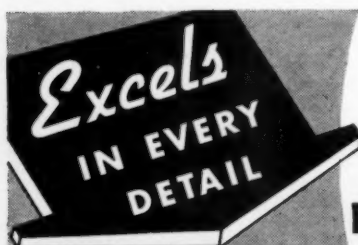
In general, the employee cannot get an advance on his share or borrow against it, except that the trustee has the right to make advances in certain cases of accident or illness resulting in extended liability.

In the event of death of the employee, the whole amount due is paid in a lump sum to the beneficiary or to the estate in case no beneficiary is named. In case the employee leaves the employ of the company, the amount due is paid in equal monthly, quarterly, semi-annual, or annual installments over a period of ten years, as the trustee may determine. Upon retirement, the employee will be paid the amount due from the fund in equal installments over a period of ten years; or, at the option of the trustee, the employee may be given a fully-paid annuity insurance policy, guaranteeing a regular monthly or annual income for the remainder of the employee's life.

The agreement states that the company expects to keep the trust in existence as long as business justifies it.

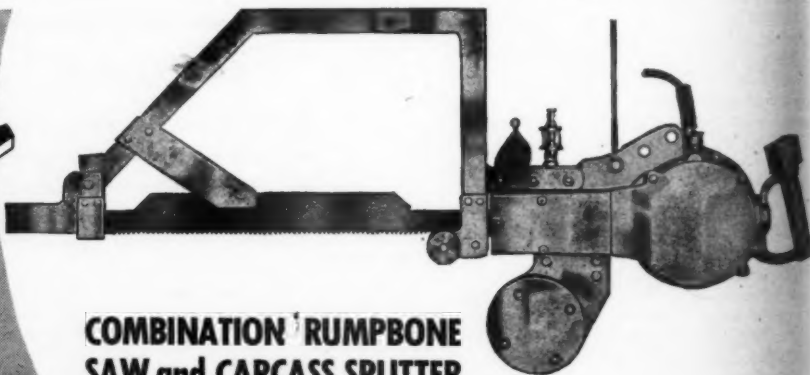
PART OF TABLE SHOWING COMPANY CONTRIBUTION

When net profit is the following percentage of net sales:	The company's contribution will be the following percentage of net profit:
.1	1.002
1.0	1.413
2.0	2.639
3.0	5.577
4.0	13.458
4.4 or over	20.000



B & D Machines have proved their ability to deliver "top" efficiency—to increase yields—and to save money, time and labor day-in and day-out, year after year—with a minimum of servicing and parts replacements.

Such remarkable sustained efficiency has been possible because B & D Machines have always been precision-built, to most exacting standards, of the finest materials and workmanship. Before going into production, each model has always been subjected to countless tests to make it thoroughly practical, convenient—easy-to-use.



COMBINATION RUMPBONE SAW and CARCASS SPLITTER

An electric motor-driven, reciprocating saw especially designed for splitting beef carcasses

These are some of the reasons why B & D are selected to do their respective jobs—place your order NOW for delivery at the earliest date possible.

Ask also about
Pork Scribe Saw
Beef Rib Blocker
Ham Marking Saw
Hog Backbone Marker
Beef Scribe Saw

★ More Than 3000 B & D Machines Now in Use—Cutting and Scribing Meat Faster, Better, at Lower Cost!

BEST & DONOVAN, 332 S. MICHIGAN AVE. • CHICAGO 4, ILL.

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January 16, 1946

PRESERVED PICKLING SALT

*Use
For Every Purpose*

THE PRESERVING MANUFACTURING CO. BROOKLYN, N. Y.

PROVISIONS AND LARD *Weekly Review*

BIG CATTLE SLAUGHTER BOOSTS MEAT OUTPUT

Meat production under federal inspection for the week ended February 9 totaled 368,000,000 lbs., according to the U. S. Department of Agriculture Meat Board. This production was 7 per cent more than last week and 22 per cent more than the 300,000,000 lbs. produced during the corresponding week of last year.

Slaughter of cattle under federal inspection was estimated at 246,000 head, 9 per cent above the 226,000 a week earlier, but 15 per cent below the 289,000 a year ago. Beef production was calculated at 129,000,000 lbs., compared with 119,000,000 lbs. for the preceding week and 147,000,000 lbs. a year ago.

Calf slaughter was estimated at 98,000 head. This was between 12 and 13 per cent below the preceding week, and the corresponding week last year. Output of inspected veal for the three weeks under comparison was figured at 9,000,000, 10,000,000, and 11,000,000 lbs., respectively.

The number of sheep and lambs slaughtered for the week was estimated at 556,000 head. This was the largest weekly kill since the week ended November 20, 1943. It was a third more than a week ago and 27 per cent above the 437,000 during the same week a year ago. Production of inspected lamb and mutton amounted to 25,000,000 lbs. This compares with 19,000,000 pounds during the preceding week and the corresponding week last year.

Hog slaughter was estimated at 1,304,000 head, which was 5 per cent below the slaughter during the preceding week, but 55 per cent more than the 842,000 for the same week in 1945. Estimated production of pork was 205,000,000 lbs., compared with 196,000,000 lbs. last week and 123,000,000 lbs. a year ago.

TRUCK-PACKER CONTRACTS

Rail carriers have questioned the power of the Interstate Commerce Commission to change or amend outstanding permits of contract truck carriers by an order of the type issued in Ex Parte MC-38, modification of permits of motor contract carriers of packinghouse products. The ICC ruled that, on individual applications of holders of permits providing for transportation of packinghouse products, the commission would issue modified permits to allow transportation under contracts with packers of meat, meat products, meat by-products, dairy products and other produce that is distributed by packinghouses.

FEBRUARY 1 U. S. COLD STORAGE HOLDINGS

	Feb. 1 1946	Jan. 1 1946	Feb. 1 Av. 1941-45
FROZEN AND CURED MEATS:			
Beef, frozen	169,879,000	163,696,000	129,821,000
Beef, in cure, cured & smoked	10,477,000	10,545,000	13,389,000
Pork, frozen	188,476,000	122,852,000	273,600,000
Pork, dry salt in cure and cured	35,800,000	30,906,000	104,446,000
Pork, all other, in cure, cured and smoked	170,099,000	166,813,000	221,113,000
TOTAL PORK	394,375,000	320,571,000	599,168,000
Lamb and mutton	19,113,000	17,406,000	18,134,000
Veal ¹	8,914,000	12,124,000	95,862,000
All edible offal, frozen and cured	46,955,000	40,810,000	18,072,000
Canned meats & meat products ¹	17,687,000	20,804,000	80,259,000
Sausage room products ¹	20,283,000	2,567,000	
Lard	79,182,000		
Rendered port fat	4,165,000		

¹No historical figures for these items.

Included in above figures are the following government-held stocks, in cold storage outside of processors' hands, as at February 1, 1946: frozen and cured pork—11,850,000 pounds; lard and rendered pork fat—28,872,000 pounds; beef—43,970,000 pounds; lamb and mutton—2,402,000 pounds; veal 1,806,000 pounds.

*Lard and rendered pork fat.

Canada's Meat Dole Aids Other Countries

MONTREAL.—Meat rationing in Canada is providing yearly 150,000,000 additional pounds of meat for export to the peoples of Europe and Britain, the Canadian Wartime Prices and Trade Board reports. Since rationing was re-introduced last September, domestic meat consumption in Canada has been trimmed by 3.4 lbs. to an annual rate of 136 lbs. per capita against a 149 lb. rate for the corresponding period of 1944. The consumption rate was based on figures for the three-month period ended December 31, 1945.

The original objective was to reduce consumption to 130 lbs. per capita, but changes in the system, such as the removal of "fancy meats" from the ration, added approximately 5 lbs. to the per capita rate.

Total meat production for the three-month period of 1945 was 732,000,000 lbs., compared with 730,000,000 lbs. in the corresponding period of 1944. Exports totaled 275,600,000 lbs. of meat against 248,600,000 lbs.; while civilian consumption totaled 430,400,000 lbs. against 452,100,000 lbs.

MORE CIVILIAN FOOD

The return of military and naval personnel to civilian life will result in a saving of food supplies equivalent to a full year's requirements of Chicago, Philadelphia, Detroit and Boston, according to the Great Atlantic & Pacific Tea Co.

USDA INDICATES PRODUCTS IT WANTS FROM SET-ASIDE

To assist federally inspected packers in selecting the pork products to be offered to the Meat Merchandising Division in meeting new pork set-aside obligations, the division this week issued Important Notice G-104 directing processors' attention to Notices G-101 (frozen and cured items) and G-102 (some canned pork products). Items not listed in these orders are not included in the present procurement program and offerings are not solicited on them. The agency said that it wants lard in 56-lb. boxes only at present.

The notice emphasized that offerings should be in carloads, wherever possible, although mixed cars will be considered in some cases. Pork offers will be received on Wednesday each week for consideration and acceptance not later than Friday. The delivery period should be not less than seven days subsequent to the anticipated date of acceptance, and should continue for the number of days necessary for the seller to complete the shipment.

CHICAGO PROVISION STOCKS

	Feb. 15, '46	Jan. 31, '46	Feb. 15, '45
	lbs.	lbs.	lbs.
P. S. lard (a)	15,070,434	7,375,588	698,476
P. S. lard (b)
Other lard	7,981,383	7,680,100	6,478,600
Total lard	23,051,817	15,055,691	7,224,000
D. S. Cl. Bellies (contract)	68,700	56,100	282,000
D. S. Cl. Bellies (other)	1,817,987	1,762,063	7,020,000
Total D. S. Cl. Bellies	1,886,687	1,818,163	7,302,000
D. S. Rib Bellies

(a) Made since Oct. 1, 1945.
(b) Made before Oct. 1, 1945.

Feb. 1 Av.
1941-45

129,821,000
13,389,000
273,609,000
104,446,000
221,113,000
599,168,000
18,134,000
95,862,000

*191,552,000

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75,588 600,000
... 87,000
80,100 6,470,000
55,691 7,224,000
56,100 202,000
62,063 7,000,000
118,153 7,000,000

uary 10, 1946

BLASTING INTO THE FROZEN FOOD FIELD



FLOOR-MOUNTED BLAST FREEZER—Designed for single or double duty, with either Freon or ammonia coil. Has spray header for defrosting, door for coil inspection. Entire unit is hot-dipped galvanized after fabrication, assuring long life. Suspended models also available.

Quick frozen foods offer a billion dollar market. It's easy to get your share of this growing and profitable business with Carrier Blast Freezers ... without expanding your plant ... merely by connecting to your present refrigeration system.

Because Carrier Blast Freezers are faster, you can freeze twice as much food as with ordinary methods. And you can do it at lower cost. These standard units do a faster job at zero than other methods at 20 below. And

there is less handling, for the food is frozen right on the truck.

These blast freezers—floor-mounted or ceiling-suspended—give you the plus value of Carrier pioneering in designing and building refrigeration equipment. Carrier

engineering assures long, uninterrupted service and low-cost operation.

Carrier's timely booklet, "Frozen Foods—a billion dollar market," tells how easy it is to install Carrier Blast Freezers. Write for free copy today. Carrier Corporation, Syracuse, N. Y.



**AIR CONDITIONING
REFRIGERATION
INDUSTRIAL HEATING**



GOOD MIXER

To bring out the best in your sausage, to deliver all of the careful blending of meats and spices to the consumer and thus build up repeat business, you need a Good Mixer. "Boss" is a Good Mixer... sound in principle, honest in construction, embodying all of the best in mixer techniques. Write for particulars.

"BUY BOSS"
FOR
BEST OF SATISFACTORY SERVICE

THE

Cincinnati

BUTCHERS' SUPPLY COMPANY



Equipment for the Meat and Rendering Industries Since 1880
801 E. LINWOOD PLACE STATION, CINCINNATI 18, OHIO, U. S. A.
221 W. Exchange Ave., Union Stock Yards, Chicago 5, Illinois

Afrol

PORK SAUSAGE LIQUID SEASONING

- Has a special sugar base.
- A soluble seasoning which produces a uniform and lasting flavor.
- Put up in exact amounts for each block of meat.

AFRAL CORPORATION

601 West 26th Street New York, N. Y.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

Week ended
Feb. 13, 1946
per lb.

Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	19%
Steer, hfr., com., all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, commercial, all wts.	17%
Cow, canner and cutter.	13%
Hindquarters, choice.	23%
Forequarters, choice.	18%
Cow, hfg., commercial.	19%
Cow, foreq., commercial.	16%

†Beef Cuts

Steer, hfr., sh. loin, choice.	32%
Steer, hfr., sh. loin, good.	30%
Steer, hfr., sh. loin, com.	25%
Steer, hfr., sh. loin, util.	22%
Cow, sh. loin, com.	25%
Cow, sh. loin, util.	22%
Steer, hfr., round, good.	22%
Steer, hfr., rd., commercial.	19%
Steer, hfr., rd., utility.	16%
Steer, hfr., loin, choice.	29%
Steer, hfr., loin, good.	28%
Steer, hfr., loin, commercial.	23%
Cow, loin, commercial.	23%
Cow, loin, utility.	20%
Cow, round, commercial.	19%
Cow, round, utility.	16%
Steer, hfr., rib, choice.	24%
Steer, hfr., rib, good.	23%
Steer, hfr., rib, commercial.	21%
Steer, hfr., rib, utility.	18%
Cow, rib, commercial.	21%
Cow, rib, utility.	18%
Steer, hfr., sir., choice.	27%
Steer, hfr., sir., good.	26%
Steer, hfr., sir., com.	21%
Steer, hfr., cow flank.	13%
Cow, sirloin, commercial.	21%
Cow, sirloin, util.	18%
Cow, flank steak.	23%
Cow, flank steak.	23%
Steer, hfr., reg. chk., choice.	20%
Steer, hfr., reg. chk., good.	19%
Steer, hfr., reg. chk., com.	17%
Steer, hfr., reg. chk., utility.	17%
Cow, reg. chk., commercial.	17%
Cow, reg. chuck, utility.	15%
Steer, hfr., c. c. chk., choice.	18%
Steer, hfr., c. c. chk., gd.	17%
Steer, hfr., c. c. chk., com.	16%
Steer, hfr., c. c. chk., utility.	14%
Cow, c. c. chk., commercial.	16%
Cow, c. c. chk., utility.	14%
Steer, hfr., fore Shank.	12%
Cow, fore Shank.	12%
Steer, hfr., brisket, choice.	17%
Steer, hfr., brisket, good.	17%
Steer, hfr., brisket, com.	15%
Steer, hfr., brisket, utility.	15%
Cow, brisket, commercial.	15%
Cow, brisket, utility.	15%
Steer, hfr., back, choice.	21%
Steer, hfr., back, good.	20%
Cow back, commercial.	18%
Cow back, utility.	16%
Steer, hfr., arm chuck, choice.	19%
Steer, hfr., arm chuck, good.	18%
Cow arm chuck, commercial.	17%
Cow arm chuck, utility.	15%
Steer, hfr., sh. pl., gd. & ch.	14%
Steer, hfr., sh. pl., com. & util.	13%
Cow short plate, commercial.	13%
Cow short plate, utility.	13%

†Quot. on beef items include permitted additions for zone 5, plus 25¢ per cwt. for local del.

†Veal—Hide on

Choice carcass.	20%
Good carcass.	19%
Choice saddles.	23%

†Veal prices include permitted addition for Zone 5, 25¢ per cwt. for double wrapping and 25¢ per cwt. for delivery.

*Beef Products

Brains.	7%
Hearts, cap off.	15%
Tongues, fresh or froz.	22%
Tongues, can., fresh or froz.	16%
Sweetbreads.	23%
Ox-tails, under ½ lb.	8%
Tripe, scalded.	4%
Tripe, cooked.	8%
Livers, unblemished.	23%
Kidneys.	11%

*Veal and Lamb Products

Brains.	9%
Calf livers, Type A.	49%
Sweetbreads, Type A.	39%
Lamb tongues.	15%

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs.	20%
Good lambs.	19%
Commercial lambs.	18%
Choice hind saddle.	21%
Good hind saddle.	20%
Choice fores.	20%
Good fores.	19%

**Mutton

Choice sheep.	18%
Good sheep.	17%
Choice saddles.	18%
Good saddles.	17%
Choice fores.	18%
Good fores.	17%
Mutton loins, choice.	18%

**Quot. on lamb and mutton are for Zone 5 and include 10¢ for stockette, plus 25¢ per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	23%
Picnics.	24%
Tenderloins, 10-lb. cartons.	24%
Tenderloins, loose.	23%
Skinned shldrs., bone in.	22%
Spareribs, under 3 lbs.	19%
Boston butts, 4/8 lbs.	22%
Boneless butts, 4/8 lbs.	22%
Neck bones.	14%
Pigs' feet.	6%
Kidneys.	10%
Livers, unblemished.	11%
Brains.	11%
Ears.	8%
Snouts, lean out.	8%
Snouts, lean in.	7%
Heads.	9%
Chitterlings.	9%
Tidbits, hind feet.	9%

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper.	35%
Fancy skinned hams, 14/18 lbs., parchment paper.	33%
Fancy trim, brisket off, bacon, 8 lb. down, wrap.	35%
Square cut seedless bacon, 8 lb. down, wrap.	33%
Beef sets, smoked.	
Insides, D Grade.	35%
Outsides, D Grade.	33%
Knuckles, D Grade.	33%

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.00
Regular tripe, 200-lb. bbl.	27.00
Honey, tripe, 200-lb. bbl.	27.00

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces.	\$23.00
80-100 pieces.	22.00
100-125 pieces.	21.00
Clear plate pork, 25-35 pieces.	20.00
Brisket pork.	20.00
Plate beef, 200 lb. bbls.	21.00
Ex. plate beef, 200 lb. bbls.	20.00

For prices on sales to War Procurement Agencies, see Amendment 25 to RMPR 148, effective May 26, 1944.

*Quot. on pork items are for lots than 5,000 lb. lots and include all permitted additions, except boxing and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis.	
Reg. pork trim. (50% fat).	18%
Sp. lean pork trim. 85%.	29%
Ex. lean pork trim. 95%.	29%
Pork cheek meat.	13%
Pork livers, unblemished.	17%
Boneless bull meat.	17%
Boneless chucks.	17%
Shank meat.	18%
Beef trimmings.	15%
Dressed canners.	15%
Dressed cutter rows.	15%
Dressed Bologna balls.	15%
Pork tongues.	13%

DRY SAUSAGE

Corvett, dry, in hog bungs.....	38
Thuringer.....	31
Parmer.....	41
Polster.....	54
1 C. Salami, semi-dry.....	32
Common style Salami.....	63
Pepperoni.....	50 1/2
Korvett, semi-dry.....	28
Capicola (cooked).....	43 1/2
Prosciutto.....	37 1/2

DOMESTIC SAUSAGE

(Quotations cover Type 2, except where otherwise noted.)

Pork sausage, hog casings Type 1.....	29 1/2
Pork sausage, bulk Type 1.....	28 1/2
Frankfurts, in sheep casings.....	23 1/2
Frankfurts, in hog casings.....	25 1/2
Bologna, natural casings.....	23 1/2
Bologna, artificial casings.....	22 1/2
Liver sausage, fr., beef casings.....	21 1/2
Liver sausage, fr., hog casings.....	22 1/2
Smoked liver sausage, hog bungs.....	24 1/2
Head cheese.....	20
New England, natural casings.....	38 1/2
Mixed lunch, natural casings.....	25 1/2
Tongue and blood.....	29
Ground sausage.....	24
Some.....	20
Polish sausage.....	28 1/2

Prices based on none 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

Nitrate of soda (Chgo. w'hae).....	Cwt.
in 45-lb. bbls., del.....	\$ 8.75
Halpeter, a. ton, f.o.b. N. Y.:.....	8.60
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rid. gran. nitrate of soda.....	4.00
Pure rid. powdered nitrate of soda.....	Unquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.50
Sugar.....	
Raw, 96 basis, f.o.b.:	
New Orleans.....	4.60
Standard gran., f.o.b. refiners.....	5.50
Packer's curing sugar, 250 lb. bags, f.o.b. Reserve, La., loss 2%.....	5.15
Dextrose, in car lots, per cwt., (ottom).....	4.80
in paper bags.....	4.75

SPICES

(Basis Chgo., orig. bbls. bags, bales.)		
	Whole	Ground
Allspice, prime.....	27	30
Bay leaf.....	29	31
Cold powder.....	23	26
Clove, Zanzibar.....	25	29
Chgar, Jam., unbl.....	23	27
Cockle.....	1.05	1.19
Must. fcy. Banda.....	95	1.10
East Indies.....	90	
E & W. I. Blend.....	34	
Mustard flour, fcy.....	22	
West India Nutmeg.....	52	
Pepper, Spanish.....	55	
Pepper, Cayenne.....	37	
Red No. 1.....	44	
Black Malabar.....	13 1/2	
Black Lampung.....	12	13 1/2
Pepper, Pickers.....		15 1/2

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:

Domestic rounds, 1 1/2 to 1 3/4 in., 150 pack.....	20 @25
Domestic rounds, over 1 1/2 in., 140 pack.....	35 @38
Export rounds, wide, over 1 1/2 in.....	45 @49
Export rounds, medium, 1 1/2 to 1 3/4 in.....	33
Export rounds, narrow, 1 1/2 in. under.....	34 @35
No. 1 weasands, 22 in. up.....	7
No. 1 weasands, 24 in. up.....	4
No. 2 weasands.....	18 @20
No. 1 bungs.....	10 @12
No. 2 bungs.....	65 @75
Middle sewing, 1 1/2 @ 2 in.....	65 @85
Middles, select, wide, 2 @ 2 1/2 in.....	1.00 @1.10
Middles, select, extra, 2 1/2 @ 2 3/4 in.....	1.25 @1.40
2 3/4 in. & up.....	

Dried or salted bladders,

per dozen:	
12-15 in. wide, flat.....	1.00 @1.05
10-12 in. wide, flat.....	.50 @.60
8-10 in. wide, flat.....	.30 @.35
6-8 in. wide, flat.....	.20 @.25

Hog casings:

Extra narrow, 29 mm. & less.....	2.40
Narrow mediums, 29 @ 32 mm.....	2.40
Medium, 32 @ 35 mm.....	2.10
Medium, 35 @ 38 mm.....	1.80 @1.90
Wide, 38 @ 43 mm.....	1.65 @1.70
Extra wide, 43 mm.....	1.45 @1.60
Export bungs.....	23 @25
Large prime bungs.....	18 @20
Medium prime bungs.....	11 @14
Small prime bungs.....	8 @10
Middles, per set.....	21 @24

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed.....	78	90
Cominos seed.....	49	54
Mustard seed, fcy. yel.....	27	..
American.....	27	..
Marjoram, Chilean.....	22	26
Oregano.....	13	16

OLEOMARGARINE

White domestic, vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.63
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	15.08
Raw soap stocks:	
Cents per lb. del'd. in tank cars:	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A. Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oils, in tanks, f.o.b. mills, Midwest.....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2

Manufacturer to jobber prices, f.o.b.

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MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/4
Steer, hfr., tri., good.....	20 3/4
Steer, hfr., tri., commercial.....	19 1/4
Steer, hfr., tri., utility.....	17 1/4
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	22 1/4
Steer, hfr., reg. chk., commercial.....	21 1/4
Steer, hfr., reg. chk., utility.....	18 1/4

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/4
Steer, hfr., rib, good.....	24 1/4
Steer, hfr., rib, commercial.....	22 1/4
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. dn.....	25
Shoulders, regular.....	22
Butts, regular 5/8 lbs.....	26 1/4
Hams, regular, under 14 lbs.....	23 1/4
Hams, skinned fresh, under 14 lbs.....	25 1/4
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	15 1/4

Pork loins, fr., 10/12 lbs.....	26 1/4
Shoulders, regular.....	23 1/4
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	23 1/4
Hams, skind., under 14 lbs.....	25 1/4
Picnics, bone in.....	23 1/4
Pork trim, ex. lean.....	32
Pork trim, regular.....	19 1/4
Spareribs, medium.....	16 1/4
Boston butts, 3/8 lbs.....	28

*COOKED HAMS

Cooked hams, skin on, fatted, 8/down.....	43
Cooked hams, skinned, fatted, 8/down.....	46 1/4

*SMOKED MEATS

Reg. hams, under 14 lbs.....	30
Reg. hams, 14/18 lbs.....	27 1/4
Reg. hams, over 18 lbs.....	26 1/4
Skd. hams, under 14 lbs.....	29 1/4
Skd. hams, 14/18 lbs.....	26 1/4
Skd. hams, over 18 lbs.....	25 1/4
Picnics, bone in.....	26 1/4
Bacon, Western, 8/12 lbs.....	24 1/4
Bacon, City, 8/12 lbs.....	24 1/4
Beef tongues, light.....	31
Beef tongues, heavy.....	31

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., bd. on, M. fat in Feb. 13, under 80 lbs.....	\$21.41
81 to 90 lbs.....	20.75
100 to 119 lbs.....	20.31
120 to 139 lbs.....	19.81
137 to 153 lbs.....	19.46
154 to 171 lbs.....	19.16
172 to 188 lbs.....	18.87

*DRESSED VEAL

Hide off

Choice, 50@275 lbs.....	22 1/4
Good, 50@275 lbs.....	21 1/4
Commercial, 50@275 lbs.....	21 1/4
Utility, 50@275 lbs.....	17 1/4

*Quot. are for zone 9 and include 50c for del. An additional 1/4c per cwt. permitted if wrapped in stock-inette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	27 1/4
Lamb, good.....	26 1/4
Lamb, commercial.....	25 1/4
Mutton, good & choice.....	14 1/4
Mutton, utility & cull.....	13 1/4

*Quotations are for Zone 9.

FANCY MEATS

Tongues, Type A.....	29 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	41 1/4
Beef kidneys.....	12 1/4
Lamb fries, per lb.....	29 1/4
Livers, beef, Type A.....	24 1/4
Oxtails, under 1/2 lb.....	7 1/4

Prices 1. c. 1. and loose basis for zone 9. For lots under 500 lbs., add \$0.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended February 9, 1946, were reported as follows:

	Week Feb. 9	Previous week	Year ago
Cured meats, pounds.....	10,443,000	10,293,000	23,075,000
Fresh meats, pounds.....	41,188,000	21,515,000	70,220,000
Lard, pounds.....	5,947,000	3,635,000	6,730,000

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HARISON 1812

BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

TALLOWES AND GREASES.—Volume of production and trade was fairly large again this week, but the buying side continues to press for offerings, all of which move at full ceiling prices. There are indications that the hog supply for the winter has reached its peak, and output of grease in the future may be on the lighter side. The sudden drop in hog numbers is attributed to the fact that there has been considerable country slaughtering—a large part of it for black market operators. Cattle kill is not up to expectations as yet, but trade interests feel that slaughter will increase as the spring season comes on. Weights are expected to be lighter than last year because of the short feed supply and no accumulation of tallows is expected.

Sales of tallows this week included a tank of edible at 9½¢; fancy at 8½¢; choice, 8½¢; special, 8½¢; and No. 1 at 8½¢. Grease sales reported included choice white at 8½¢; A-white, 8½¢; B-white, 8½¢, and yellow grease at 8½¢.

NEATSFOOT OIL.—Demand for domestic consumption is rather light, but there appears to be moderate inquiry for export trade which has held the market on a steady basis. Consumption during December was 335,000 lbs. while stocks at the close of that month totaled 1,521,000 lbs., slightly less than a month earlier.

STEARINE.—Trading is very limited with quotations holding at full ceiling prices.

OLEO OIL.—The market is quiet and unchanged. Consumption in December was 646,000 lbs., while stocks at the close of the year totaled 1,052,000 lbs.

GREASE OIL.—Trade is light with demand broad. No. 1 is quoted at 14¢; prime burning, 15¼¢, and acidless tallow oil, 13¼¢.

VEGETABLE OILS

The government program which calls for shipment of 375,000 tons of fats and oils to needy countries further served to tighten the trading situation in this market. The supply position is anything but easy and will probably grow tighter under the new export program. Production is being maintained at a moderate pace, but demand is broad enough to absorb all offerings with full ceiling prices ruling.

SOYBEAN OIL.—Mills reported slightly heavier crushings of soybeans during the week, but all oils moved on previous contracts and practically no sales for immediate shipments were reported. Consumption of crude soybean oil during December was placed at 97,936,000 lbs. Stocks were 133,937,000 lbs. on the same date. Refined consumption for the month was 81,680,000 lbs., a rather abrupt drop compared with a month earlier, while stocks were 71,090,000 lbs.

PEANUT OIL.—Crushings continue at a very low ebb and practically no sales of peanut oil are reported. Consumption of refined for December was reported to be 9,333,000 lbs., while 11,039,000 lbs. of crude was used.

OLIVE OIL.—There are no new developments in the olive oil situation. There appears to be some thought that negotiations for exchange of Mediterranean oil for American vegetable oils, mainly soybean, have bogged down. It was understood that much of the foreign olive oil, except perhaps some of the Grecian supplies, was of poor quality and would not come up to brand-name standards.

COTTONSEED OIL.—The futures market remains very quiet with no sales reported. The spot market is also dull with offerings very thin and oil salable at full ceiling rates.

BY-PRODUCTS MARKETS

Blood

Unground, loose	per ton	\$5.35
-----------------	---------	--------

Digester Feed Tankage Materials

Unground, per unit ammonia	\$5.25
Liquid stick, tank cars	2.65

Packinghouse Feeds

65% digester tankage, bulk	\$78.30
60% digester tankage, bulk	71.04
55% digester tankage, bulk	63.66
50% digester tankage, bulk	54.25
45% digester tankage, bulk	44.80
50% meat, bone meal scraps, bulk	73.90
†Blood-meal	88.45
†Special steam bone-meal	50.00@55.00

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50	35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

Fertilizer Materials

High grade tankage, ground	Per ton
10@11% ammonia	\$ 3.85@ 4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

Hard pressed and expeller unground	Per unit
*35% protein or less	\$1.25
*55 to 75% protein	1.25

Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt.
Hide trimmings (green salted)	38
Sinews and pizzles (green, salted)	38

Cattle jaws, skulls and knuckles	Per ton
Pig skin scraps and trim, per lb.	\$10.00
	7½@75

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

Round shins, heavy	Per ton
light	\$70.00@80.00
Flat shins, heavy	75.00
light	65.00@70.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted	40.00@45.00
Junk bones	25.00

‡Delivered Chicago.

Animal Hair

Winter coil dried, per ton	\$ 80.00
Summer coil dried, per ton	35.00@37.00
Winter processed, black, lb.	4 @ 4½
Cattle switches	4 @ 4½
Winter processed, gray lb.	1

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HOUSE PROBES CHARGES BY SMALL SOAP MAKERS

A field investigation is under way by the House small business committee to determine validity of charges by small soap manufacturers that present regulations covering distribution of fats and oils discriminate against the smaller operators and favor just a few of the larger firms.

Department of Agriculture officials contend that supplies of fats and oils are still in short supply. WFO 42-B sets up fats and oils quotas which must not be exceeded by any of the manufacturers.

Smaller firms contend that the quota system is not needed because supplies are plentiful at the present time. They further contend that such allocations of materials as are now being made tend to favor the larger firms in the soap industry.

FARM CO-OP CONDEMNS CEILINGS ON LIVESTOCK

N. K. Carnes, general manager of the Central Co-operative Association of St. Paul, told stockholders at the twenty-fifth annual meeting this week that ceiling prices had disrupted the livestock industry and threatened to destroy the free enterprise system.

Carnes, in his annual report, said that "holding price ceilings in the face

FATS AND OILS PRODUCTION AND STOCKS

Factory production and consumption and factory and warehouse stocks of principal animal and vegetable fats and oils (in thousands of pounds) during November and December, 1945, as reported by the Department of Commerce:

Item	Factory Production		Factory Consumption		Stocks: Factory and Warehouse	
	Dec. 1945	Nov. 1945	Dec. 1945	Nov. 1945	Dec. 31, 1945	Nov. 30, 1945
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
VEGETABLE OILS						
Cottonseed, crude	137,976	170,066	182,024	164,362	114,477	100,820
Cottonseed, refined	119,752	150,092	64,008	73,760	359,143	305,238
Peanut, crude	10,289	12,329	11,089	14,065	15,816	15,510
Peanut, refined	9,596	12,609	9,333	10,029	23,209	24,534
Coconut, crude	3,597	11,490	12,545	125,109	135,713	135,713
Coconut, refined	3,679	4,635	4,307	4,671	2,038	2,199
Corn, crude	17,222	15,885	16,711	13,935	9,889	9,794
Corn, refined	16,249	12,578	2,265	1,897	5,615	5,688
Soybean, crude	118,146	124,251	97,896	94,530	133,937	116,912
Soybean, refined	91,396	88,675	81,690	94,736	71,060	78,395
ANIMAL FATS						
Lard, rendered, including neutral	172,193	137,139	5,990	7,668	91,533	70,068
Tallow, edible	6,416	8,846	5,383	9,088	6,336	4,984
Tallow, inedible	80,160	86,446	83,779	94,081	132,224	123,330
Neat's-foot oil	163	234	335	328	1,521	1,661
GREASES						
Greases (including garbage and house), other than wool	44,383	43,014	34,453	42,209	67,063	61,265
Wool grease	1,290	1,502	1,104	1,381	4,353	4,132
SECONDARY PRODUCTS						
Stearin, vegetable oil, winter	5,077	6,383	4,974	6,558	7,069	5,881
Stearin, animal, edible	1,956	2,207	1,411	1,892	1,488	1,396
Stearin, animal, inedible	2,009	2,719	950	1,419	1,770	1,567
Oleo oil	2,935	4,284	646	959	1,002	1,242
Grease oil and lard oil	2,971	3,796	4,729	4,317	11,727	12,477
Tallow oil	2,740	3,957	911	1,181	2,654	2,683
OTHER PRODUCTS						
Hydrogenated oils, edible	79,256	88,702	72,744	77,931	30,495	32,303
Hydrogenated oils, inedible	14,415	10,832	18,365	19,876	11,480	13,513
Shortening	101,867	121,930	601	581	33,095	30,725

of rising wages without increased productivity will result in squeezing invested capital out of the picture." He

advised the removal of rollback subsidies immediately, and elimination of all federal controls as soon as possible.

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HIDES AND SKINS

Interim permits, issued to absorb surplus small packer stock, being filled at ceiling prices—Next permits due Mar. 4—Feeder subsidy resulting in heavy marketing of lambs.

Chicago

HIDES.—Activity in the hide market this week was confined mainly to the filling of interim permits in the small packer and country market, and the movement of packer calf and kipskins. As previously mentioned, all the local packers, as well as the larger outside independent packers, cleared their Jan. hide productions during the trading previous week, all at ceiling prices. One outside plant, which had a small Jan. production due to the strike, was reported to be carrying over their Jan. production until next month.

Federal inspected slaughter figures for January, delayed in issuance until this week, were interesting, as they showed much smaller reductions than had been expected because of the strike. Inspected kill of cattle during Jan. was 1,011,680 head, as compared with 1,117,664 for Dec., and 1,283,780 for Jan. 1945. Calf slaughter during Jan. was 440,175 head, as against 547,914 for Dec., and 559,505 for Jan. 1945.

The Jan. calf slaughter was down about twenty percent. The cattle kill under inspection, however, was off only about ten percent, while the buying permits issued for hides were reported to have been cut forty percent.

Quite a few unsold small packer and country hides were thus in sight late last week, and a number of interim permits were issued early this week to

absorb the unsold hides. These permits were filled mainly in the small packer market, which has been active throughout the week at the ceiling of 15c flat, trimmed, for all-wt. native steers and cows, and 14c for brands, with bulls also moving at the maximum of 11½c for natives and 10½c for brands. All the permits are expected to be filled before the expiration date, Feb. 16; the next permits are expected Mar. 4.

The New York packer market was sold up previous week at full ceiling prices but small packers in that section have been fairly active this week.

Further action was reported early this week in the Pacific Coast market at the local ceiling of 13½c flat, for steers and cows, and 10c for bulls, f.o.b. shipping points; small packer stock was fairly plentiful and permits are expected to be filled.

The War Meat Board early this week estimated the inspected cattle kill for the whole country for the week ended Feb. 9 at 246,000 head, being nine percent above the 226,000 reported for previous week, but 15 percent below the 289,000 killed during the same week of 1945. Calf slaughter was estimated at 98,000 head, or 12 to 13 percent below previous week and also the same week of 1945.

Buyers have been picking up suitable lots of light average country all-weights, usually 50/55 lb. avge. and lighter, at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less; country bulls have been reported moving around 10½c for natives, with brands at a cent less, but averaging somewhat better in mixed lots with small packer stock. Buyers

are discounting country hides containing a fair percentage of renderers ½@1c, according to traders. Heavy average lots are expected to continue in demand for export to Europe, at the full ceiling. UNRRA is expected to renew their requests for offerings shortly.

FOREIGN WET SALTED HIDES.

There has been no indication of any trading in the South American so far this week. Some hides have probably moved locally but the small percentage of hides coming to this country recently is reflected in a general lack of interest in that market.

CALFSKINS.

One local packer moved small Jan. production of calfskins at the close of last week, and the other three packers sold this week, most sales being on basis of New York selection. On a per pound basis, market is strong at the ceiling of 27c for heavies and 23½c for lights under 9½ lbs.

City collectors cleared their holdings of city calfskins previous week, usually on New York selection; market is strong at the ceiling of 20½c for 8/10 lb., and 23c for 10/15 lb. Country calfskins are selling at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are wanted at \$1.43, selected.

KIPSKINS.—One local packer cleared what Jan. kips were available late last week; the others sold or booked Jan. production this week, all at ceiling prices, and partly on New York selection. Market is strong at 20c for 15-30 lb. natives and 17½c for brands.

City collectors cleared their kipskins previous week; market is strong at 18c for 15-30 lb. natives, and 17c for brands. Country kips are salable at 16c, flat.

All packers cleared their Jan. slunks this week, at the maximum of \$1.10, flat, for regulars, and 55c, flat, for hairless.

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WEEK'S CLOSING MARKETS

Kroger Net Earnings Up 9.7 Per Cent Over 1944

An increase of 9.7 per cent in 1945 net income after provision for federal taxes on income and for preferred dividends was reported by the Kroger Grocery & Baking Co. this week in a statement issued by C. M. Robertson, president. Net income last year was \$5,643,418, equal to \$3.07 a share, compared with earnings in 1944 of \$5,144,399 or \$2.80 a share.

Gross sales in 1945 were \$457,332,640 against a 1944 volume of \$448,381,416. Merchandise inventories at the end of 1945 were \$42,867,852, while a year earlier they were \$38,052,682. The number of stores in operation on December 30, 1945, was 2,730, a decrease of 166 during the year.

Kroger has within the past few months disposed of meat packing plants in Columbus, O. (to Swift & Company), and Scottsbluff, Neb. (to Daniel Ramsey and John Cook, jr.), in keeping with the company policy of withdrawing from the meat packing business.

In his formal statement, Robertson expressed hope that price controls would be eliminated shortly, allowing "a return to normal price structures which result from ordinary operation of a free market."

FRIDAY'S CLOSING Provisions

The situation in the provision market continues mostly unchanged with offerings light and demand very broad. Most trading is in small lots with all quotations at full ceilings. Lard is actively wanted but little is available.

Cottonseed Oil

March 14.31n; May 14.31b; July 14.20b; Sept. 14.00b; Oct. and Dec. 14.00n.

SHEEP SKIN ALLOCATIONS

Washington reports indicate that an order allocating pickled sheep skins will become effective immediately. Under the order the sheep skins will be allocated in the same way as hides are to tanners. The base period will be any year from 1941 to 1945 on domestic skins and the 1941 calendar year for foreign skins.

Don't store ammonia in shipping cylinders. Charge it into the system and return the empty cylinders. Keep them at work for you.

SHEEPSKINS.—Packer shearlings continue in active demand, with production still light. Couple cars moved this week at \$2.15 for No. 1's, \$1.35 for No. 2's, and \$1.00 for No. 3's; straight car No. 1's sold at \$2.15. Several cars of clips moved at \$3.00 and up, special selections bringing \$3.20 or better. Pickled skins are kept closely sold up at ceiling and quotable \$7.75@8.00 per doz. packer production. While Iowa packers are credited with having secured \$4.10 per cwt. liveweight, or better, on recent sales of Feb. packer wool pelts, sales of several cars are reported in other quarters at \$4.00 per cwt., with further offerings at \$4.10@4.15 per cwt. The subsidy payment to feeders, effective Feb. 1, has been reflected in very heavy marketing of sheep and lambs for past two weeks. Chicago receipts first three days this week were largest for a Feb. week since 1933. War Meat Board estimated total inspected kill for week ended Feb. 9 at 556,000 head, largest kill since week ended Nov. 20, 1943.

New York

PACKER HIDES.—The New York packers cleared their Jan. hides previous week at full ceiling prices. Small packers were been active this week, filling interim permits, with full ceiling prices reported.

CALFSKINS.—As previously mentioned, the eastern collectors cleared their holdings of calf and kipskins previous week at the ceiling prices. Trading in packer calfskins started late last week and market is now sold up, at full ceiling prices as listed last week.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Feb. 15, '46	Prev. week	Cor. week, 1945
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt	@14 1/4	@14 1/4	@14 1/4
Br'd'd str.	@14	@14	@14
Hvy. Cal. str.	@14	@14	@14
Br-light Tex.	@15	@15	@15
str.	@14 1/4	@14 1/4	@14 1/4
Br'd'd cows	@15 1/4	@15 1/4	@15 1/4
Hvy. nat. cows	@15 1/4	@15 1/4	@15 1/4
LC. nat. cows	@15 1/4	@15 1/4	@15 1/4
Nat. bulls	@12	@12	@12
Br'd'd bulls	@11	@11	@11
Calfskins	23 1/4 @27	23 1/4 @27	23 1/4 @27
Kips, nat.	@20	@20	@20
Kips, br'd'd	@17 1/4	@17 1/4	@17 1/4
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@.55	@.55	@.55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Br'd'd all-wts.	@14	@14	@14
Nat. bulls	@11 1/4	@11 1/4	@11 1/4
Br'd'd bulls	@10 1/4	@10 1/4	@10 1/4
Calfskins	20 1/4 @22	20 1/4 @22	20 1/4 @22
Kips, nat.	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@.55	@.55	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	14 1/4 @15	14 1/4 @15	@15
Hvy. cows	14 1/4 @15	14 1/4 @15	@15
Butts	@15	@15	@15
Extremes	@15	@15	@15
Bulls	10 1/4 @11	10 1/4 @11	@11 1/4
Calfskins	16 @18	16 @18	@18
Kipskins	@16	@16	@16
Harshides	6.50 @8.00	6.50 @8.00	6.50 @8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pr. shearings	@2.15	@2.15	1.75 @2.15
Pr. pelts	24 @25	24 @25	25 @26

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LIVESTOCK MARKETS *Weekly Review*

January Slaughter Totals are Small Because of Strike

THE two weeks' strike of packing-house workers last month served to reduce sharply, volume of inspected slaughter of all classes of livestock, it was revealed this week. Slaughtering of cattle and hogs would probably have been at the high point of the winter, but with many large plants closed kill of these two classes dropped under the previous month and also below the same time a year earlier.

A total of 4,911,073 hogs were processed in inspected plants during January, compared with 5,537,221 in December and 5,299,107 in January, 1945. Hog marketings so far this month are under those of early January, and it is probable that the peak of winter hog selling has been reached. Slaughtering is expected to be heavier during the spring season than in 1945, but the volume killed by inspected packers this winter is under earlier expectations. The belief is that killing of hogs for black market operators has been on a much heavier scale than at any time in many months.

Cattle Kill is Down

Cattle kill during January totaled only 1,011,680 head, against 1,117,664 head in December and 1,283,780 in January of last year. The decline in the slaughter of this class is only temporary and heavy processing is expected for the spring period. Farmers have been urged to sell as soon as possible in order to conserve the rapidly shrinking feed grain supplies. As feed supplies are further reduced, more liberal selling of cattle will develop.

Considering the relatively small num-

ber of sheep and lambs on farms, slaughter of ovine stock during January was fairly liberal. A total of 1,439,954 head were killed, compared with 1,805,579 head in December and 2,073,235 in the corresponding period a year earlier. Calf kill for the month totaled 440,175 head, while in December kill was 547,914 head, and during January, 1945, the total was 559,505 head.

INSPECTED SLAUGHTER

	Jan., 1946	Dec., 1945	Jan., 1945
Cattle	1,011,680	1,117,664	1,283,780
Calves	440,175	547,914	559,505
Hogs	4,911,073	5,537,221	5,299,107
Sheep and lambs 1,439,954		1,805,579	2,073,235

Livestock Supply in South Small Part of Country's Total

Total livestock numbers in the United States, although fluctuating considerably in some years, have shown a persistent upward trend since 1900. However, total livestock production in the South has evinced no major upward movement in the past 45 years, and livestock numbers in that region in recent years have constituted a smaller percentage of the nation's total than in the early part of the century.

Most of the relative downward trend in livestock in the South has been in hogs. The average number of grain-consuming animal units, excluding chickens, on farms in the 16 southern states in 1941-45 was 29 per cent of the estimated United States total. In 1900-12, the average number of animal units on farms in the South, again excluding chickens, was equivalent to 35 per cent of the United States total.

From 1900 to 1919, total livestock numbers in the southern states, except poultry, increased steadily in most years, but outside of a rather sharp increase in numbers during World War I,

the gain was small and not as great as for the country as a whole.

Beginning in 1919, there was a rather precipitous reduction in livestock production in the South, which reached a low for all southern regions about 1928. Since 1926, an upward trend in livestock production in the South has been evident, but until World War II the rise was not great. The average number of livestock on farms in the South in 1940-45, excluding poultry, was about the same as the average for 1920-25, but was 5 per cent above the average for 1900-05.

DECEMBER MEAT PRODUCTION

Total production of meat and lard from cattle, calves, hogs and sheep slaughtered under federal inspection during December, 1945, compared with a year earlier:

	Dec., 1945 lbs.	Dec., 1944 lbs.
Beef	535,855,000	577,866,000
Veal	63,781,000	81,000,000
Pork (carcass wt.)	1,058,860,000	1,021,414,000
Lamb and mutton	80,491,000	81,200,000
Total	1,739,086,000	1,761,067,000
Pork, excl. lard	810,106,000	785,370,000
Lard and rendered pork fat	180,801,000	171,904,000

MARGARINE PRODUCTION

Margarine produced in November, 1945, according to U. S. Treasury Department:

	Nov., 1945 lbs.	Nov., 1944 lbs.
Production of uncolored margarine	39,242,904	52,800,000
Production of colored margarine	6,753,825	2,463,000
Total	46,026,729	55,273,000
Uncolored margarine withdrawn tax paid	39,749,272	51,800,000
Colored margarine withdrawn tax paid	1,314,116	1,800,000
Total	41,063,388	53,600,000



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Feb. 14, 1946, reported by Office of Production & Marketing Administration:

2005 (quotations based on hard legs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARRONS AND GILTS:

Good and Choice:

120-140 lbs.	\$14.00-14.85	\$14.80 only	\$.....	\$.....	\$.....
140-160 lbs.	14.25-14.85	14.80 only	14.50 only	14.25-14.50	14.60 only
160-180 lbs.	14.50-14.85	14.80 only	14.50 only	14.45-14.55	14.60 only
180-200 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
200-220 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
220-240 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
240-270 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
270-300 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
300-330 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
330-360 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only

Medium:

140-220 lbs.	13.50-14.85	14.25-14.80	14.00-14.50	14.25-14.55	14.25-14.60
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BOWS:

Good and Choice:

270-300 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
300-330 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
330-360 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
360-400 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only

Good:

400-450 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
450-550 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only

Medium:

250-550 lbs.	11.50-13.50	13.25-14.05	13.25-13.75	13.60-13.80	13.60-13.85
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FEEDERS:

Good and Choice:

75-120 lbs.	14.60-14.75
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SLAUGHTER CATTLE, VEALERS, AND CALVES

STEERS, Choice:

700-900 lbs.	16.50-17.50	16.50-17.75	16.00-17.50	16.25-17.50	16.75-17.70
900-1100 lbs.	17.00-18.00	16.50-17.75	16.25-17.65	16.50-17.65	16.75-17.70
1100-1300 lbs.	17.25-18.00	16.75-17.90	16.50-17.65	16.75-17.65	16.75-17.70
1300-1500 lbs.	17.50-18.00	16.75-17.90	16.50-17.65	16.75-17.65	16.75-17.70

STEERS, Good:

700-900 lbs.	15.75-16.50	14.50-16.50	14.50-15.75	15.00-16.25	14.25-16.75
900-1100 lbs.	16.00-17.00	14.75-16.50	14.75-16.25	15.50-16.50	14.25-16.75
1100-1300 lbs.	16.00-17.25	14.75-16.75	15.00-16.50	15.75-16.75	14.25-16.75
1300-1500 lbs.	16.25-17.50	15.00-16.75	15.00-16.50	15.75-17.00	14.25-16.75

STEERS, Medium:

700-1100 lbs.	12.50-16.00	12.50-14.75	11.25-14.25	12.75-15.00	11.50-14.25
1100-1300 lbs.	12.75-16.00	12.50-15.00	12.25-14.50	13.75-15.00	11.50-14.25

STEERS, Common:

700-1100 lbs.	11.00-12.75	10.00-12.50	9.75-11.25	10.50-12.50	9.50-11.50
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HEIFERS, Choice:

600-800 lbs.	16.25-17.00	16.25-17.75	15.75-17.25	16.00-17.00	16.25-17.50
800-1000 lbs.	16.50-17.75	16.50-17.75	16.00-17.50	16.25-17.25	16.25-17.50

HEIFERS, Good:

600-800 lbs.	15.25-16.25	14.00-16.25	14.00-15.50	14.25-16.00	14.00-16.25
800-1000 lbs.	15.50-16.50	14.00-16.50	14.25-15.75	14.50-16.25	14.00-16.25

HEIFERS, Medium:

600-900 lbs.	11.50-15.50	11.00-14.00	10.50-18.50	11.00-14.00	11.25-14.00
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HEIFERS, Common:

500-900 lbs.	10.00-11.50	9.00-11.00	9.25-10.50	9.75-11.00	9.25-11.25
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COWS, All Weights:

Good	12.75-14.50	12.00-14.00	11.50-13.75	12.25-13.85	11.25-13.25
Medium	12.00-12.75	9.75-12.00	9.75-11.50	10.75-12.25	9.50-11.25
Cut & com.	7.75-12.00	8.00-9.75	7.50-9.75	7.75-10.75	7.75-9.50
Canner	7.00-7.75	7.00-8.00	6.50-7.50	6.50-7.75	6.75-7.75

BULLS (Ylgs. Encl.), All Weights:

Beef, good	13.00-14.25	13.00-14.00	12.50-13.50	13.25-13.85	13.00-14.00
Beef, good	12.25-13.50	11.50-13.00	11.75-12.50	12.50-13.25	12.00-13.00
Beef, med.	11.25-12.25	10.50-11.50	10.50-11.75	11.00-12.50	10.50-12.00
Sausage, cut & com.	10.00-11.25	8.50-10.50	8.50-10.50	8.50-11.00	8.50-10.50

VEALERS:

Good & choice	14.00-15.50	13.50-17.90	13.00-15.00	14.00-16.50	13.00-15.50
Com. & med.	9.50-14.00	9.75-13.50	9.00-13.00	9.50-14.00	8.50-13.00
Cull	8.00-9.50	7.00-9.75	7.00-9.00	7.00-9.50	6.00-8.50

CALVES:

Good & choice	13.00-14.00	12.50-15.00	11.50-13.50	13.00-15.50
Com. & med.	9.50-13.00	9.50-12.50	9.00-11.50	9.00-13.00
Cull	8.00-9.50	6.50-9.50	7.00-9.00	7.00-9.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice	15.25-15.50	15.00-16.00	13.75-14.75	14.00-14.75	14.50-14.75
Med. & good	13.50-15.00	13.25-14.75	12.50-13.50	12.75-13.75	12.25-14.25
Common	11.25-12.75	11.00-12.75	10.50-12.00	10.50-12.50	10.00-12.00

YLG. WETHERS:

Good & choice	12.75-13.75	12.50-13.25	11.75-12.60	12.25-13.50
Med. & good	11.50-12.50	11.25-12.25	10.50-11.50	11.00-12.00

RWHE:

Good & choice	7.75-8.25	8.50-7.00	6.75-7.50	7.00-7.75	6.50-7.75
Com. & med.	6.75-7.50	5.25-6.25	5.50-6.75	5.75-6.75	5.00-6.25

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

These prices are not necessarily OPA ceiling prices.

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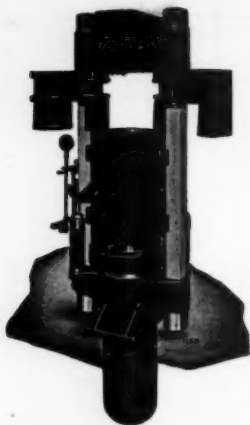
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SLAUGHTER REPORTS

Special reports to THE NATIONAL
PROVISIONER showing the number
of livestock slaughtered at 15 centers
for the week ended February 9, 1946.

CATTLE

	Week ended Feb. 9	Prev. week	Cor. week, 1945
Chicago	17,341	13,424	30,224
Kansas City	16,672	13,128	21,154
Omaha	21,363	16,977	25,410
East St. Louis	5,259	5,744	11,124
St. Joseph	8,576	4,920	7,829
Sioux City	12,971	9,625	12,082
Wichita	3,022	3,082	3,432
Philadelphia	3,506	3,757	2,815
Indianapolis	726	1,113	2,593
New York & Jersey City	11,179	11,046	11,433
Okl. City	2,649	3,227	7,460
Cincinnati	6,413	5,971	6,773
Denver	7,756	5,964	6,548
St. Paul	14,883	12,043	11,266
Milwaukee	3,593	3,350	2,840
Total	133,269	113,991	163,003

*Cattle and calves.

HOGS

Chicago	99,627	111,426	68,870
Kansas City	52,561	64,627	27,222
Omaha	78,644	76,827	35,249
East St. Louis	67,646	86,263	90,357
St. Joseph	29,664	36,658	14,153
Sioux City	58,263	53,278	27,096
Wichita	3,234	3,822	3,344
Philadelphia	8,924	14,784	6,747
Indianapolis	11,632	11,772	12,675
New York & Jersey City	67,114	56,145	28,927
Okl. City	15,521	12,273	7,631
Cincinnati	10,951	14,385	12,308
Denver	21,586	14,345	14,252
St. Paul	59,660	59,857	20,490
Milwaukee	4,444	5,742	3,555
Total	569,480	622,206	330,788

*Includes National Stock Yards, E.
St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	21,701	26,425	18,987
Kansas City	11,537	32,741	34,390
Omaha	38,200	28,009	38,506
East St. Louis	9,686	8,851	6,088
St. Joseph	23,976	26,130	20,925
Sioux City	23,028	17,415	20,455
Wichita	5,095	6,751	8,841
Philadelphia	4,792	4,517	1,962
Indianapolis	3,383	4,240	1,923
New York & Jersey City	70,406	47,348	45,871
Okl. City	4,434	3,526	1,648
Cincinnati	212	647	300
Denver	11,526	6,773	13,663
St. Paul	22,521	18,420	20,347
Milwaukee	2,621	2,017	1,311
Total	283,140	233,610	230,417

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey
City, Feb. 11, 1946:

CATTLE:

Steers, gd. & ch.	\$18.00@18.60
Cows, com. & med.	10.00@12.25
Cows, can. & cut.	8.00@ 9.75
Bulls, com. & gd.	10.00@12.50

CALVES:

Vealers, gd. & ch.	\$ 18.60
Calves, med. to gd.	14.00@17.50

HOGS:

Gd. & ch.	\$15.30
-----------	---------

LAMBS:

Lambs, med. to ch.	\$17.00@17.50
Ewes, med. to gd.	5.00@ 8.00

Receipts of salable live-
stock at Jersey City and 41st
st., New York market for
week ended Feb. 9, 1946:

	Cattle	Calves	Hogs	Sheep
Salable	769	1,276	271	1,325
Total (incl. directs)	4,806	5,811	21,468	55,524

Previous week:

Salable	1,061	1,461	390	1,809
Total (incl. directs)	5,177	6,389	23,564	58,677

*Includes hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production &
Marketing Administration.)

Des Moines, Ia., Feb. 14—
At the 19 concentration yards
and 11 packing plants in Iowa
and Minnesota, hog prices
were steady to 25c higher.

Hogs, good to choice:

160-180 lb.	\$13.50@14.40
180-240 lb.	14.00@14.45
240-330 lb.	14.20@14.45
330-360 lb.	14.40@14.45

Sows:

270-330 lb.	\$13.45@13.70
400-550 lb.	13.30@13.70

Receipts of hogs at Corn
Belt markets for the week
ended Feb. 14 were as fol-
lows:

	This week	Same day last yr.
Feb. 8	51,000	50,000
Feb. 9	46,000	64,000
Feb. 11	57,000	79,000
Feb. 12	50,000	55,000
Feb. 13	51,000	49,700
Feb. 14	44,000	38,500

RECEIPTS AT CHIEF CENTERS

Receipts at leading mar-
kets for the week ended Feb-
ruary 9, were reported to be
as follows:

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Feb. 9	250,000	520,000	400,000
Feb. 2	229,000	671,000	528,000
1945	278,000	336,000	280,000
1944	241,000	807,000	287,000
1943	209,000	510,000	273,000

AT 11 MARKETS, WEEK ENDED:

	Hogs
Feb. 9	461,000
Feb. 2	561,000
1945	591,000
1944	606,000
1943	534,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Feb. 9	211,000	417,000	307,000
Feb. 2	158,000	336,000	228,000
1945	203,000	241,000	222,000
1944	174,000	606,000	262,000
1943	153,000	387,000	206,000

CHICAGO HIDE MOVEMENT

Receipts of hides at Chi-
cago for the week ended Feb.
9, 1946, were 7,734,000 lbs.;
previous week 5,336,000 lbs.;
same week last year 9,005,000
lbs. January 1 to date, 37,
929,000 lbs.; for the corre-
sponding period a year
earlier, 46,607,000 lbs.

Shipment of hides from
Chicago for week ended Feb.
9, 1946, were 6,026,000 lbs.;
previous week 3,320,000 lbs.;
same week last year 5,420,000
lbs. January 1 to date, 25,
855,000 lbs.; compared with
25,829,000 lbs. shipped dur-
ing the corresponding period
of a year earlier.

DIRECT
G
Production &
attribution.)
Feb. 14-
ation yards
nts in Iowa
hog prices
higher.

..\$13.50@14.00
.. 14.00@14.50
.. 14.20@14.50
.. 14.40@14.50

..\$13.45@13.75
.. 13.30@13.75

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ported to be

Hogs Sheep
520,000 400,000
671,000 338,000
636,000 280,000
807,000 267,000
510,000 273,000

Hogs
.....461,000
.....351,000
.....561,000
.....434,000

Hogs Sheep
417,000 307,000
536,000 230,000
241,000 222,000
600,000 200,000
387,000 200,000

O HIDE
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hides at Chi-
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7,734,000 lbs.;
5,336,000 lbs.;
year 9,605,000
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6,026,000 lbs.;
3,320,000 lbs.;
year 5,420,000
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uary 16, 1946

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 9, 1946, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 228 hogs and 1,858 sheep; Swift, 233 hogs and 2,000 sheep; Wilson, 2,453 hogs; Agar, 2,904 hogs; Shippers, 14,550 hogs; Others, 2,806 hogs.

Total: 17,341 cattle; 2,522 calves; 6,425 hogs; 21,701 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour .. 2,005 497 885 10,721
Cudahy .. 2,280 581 526 11,256
Swift .. 2,038 583 4,675 13,708
Wilson .. 1,905 686 724 4,715
Campbell .. 1,360
Kornblum .. 1,382
Others .. 14,852 601 3,068 14,114
Total .. 25,901 2,948 9,888 54,514

OMAHA

Cattle & Calves Hogs Sheep
Armour .. 7,334 7,527 14,592
Cudahy .. 5,672 5,581 13,705
Swift .. 5,917 4,213 12,854
Wilson .. 2,811 3,887 ..
Independent .. 2,206 ..
Others .. 20,465 ..
Cattle and calves: Nebraska, 271; Eagle, 107; Greater Omaha, 211; Hoffman, 114; Rothschild, 451; Roth, 52; South Omaha, 1,974; Kingan, 85; Merchants, 113.

Total: 26,190 cattle and calves; 43,579 hogs and 41,151 sheep.

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour .. 228 806 3,291 4,094
Swift .. 611 697 2,590 3,971
Hunter .. 433 .. 2,516 277
Key 886 ..
Bell 1,269 ..
Laclede 1,644 ..
Stell 453 ..
Others .. 3,867 404 3,691 1,346
Shippers .. 6,152 2,943 15,187 588
Total .. 11,411 4,850 29,827 10,274

SIoux CITY

Cattle Calves Hogs Sheep
Cudahy .. 5,450 63 17,645 8,258
Armour .. 5,677 62 18,753 9,013
Swift .. 3,480 109 10,219 4,882
Others .. 807
Shippers .. 13,061 .. 22,647 1,725
Total .. 29,165 234 69,264 23,878

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift .. 3,388 291 4,233 17,082
Armour .. 1,804 319 4,605 6,892
Others .. 4,677 632 5,316 2,107
Total .. 9,869 1,242 15,434 26,081

Not including 67 cattle, 49 calves and 19,546 sheep bought direct.

WICHITA

Cattle Calves Hogs Sheep
Cudahy .. 906 382 2,211 5,065
Guggen-heim .. 631
Dean 40 ..
Overberg .. 173 .. 40 ..
Dale .. 154 .. 909 ..
Rundberg .. 66 .. 65 ..
Others .. 2,734 .. 1,731 234
Total .. 4,668 382 4,965 5,329

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour .. 905 486 1,223 1,112
Wilson .. 359 305 1,212 1,605
Others .. 454 .. 796 ..
Total .. 1,678 971 4,231 2,717

Not including 12,250 hogs and 1,717 sheep bought direct.

CINCINNATI

Cattle Calves Hogs Sheep
Gall's 486
Kala's 890 .. 1,562 ..
Lewy 476 ..
Meyer 1,136 ..
Schlacker .. 105 106
Schmidt .. 112 .. 1,575 ..
Tatnall .. 52
Others .. 1,284 696 890 96
Shippers .. 106 694 1,464 990
Total .. 2,219 1,290 9,091 1,472

Not including 4,646 cattle and 5,619 hogs bought direct.

FORT WORTH

Cattle Calves Hogs Sheep
Armour .. 630 964 1,967 8,686
Swift .. 500 679 2,131 9,820
Blue 24
Bonnet .. 331
City .. 171
Rosenthal .. 295 .. 33 ..
Total .. 1,936 1,673 4,131 18,506

DENVER

Cattle Calves Hogs Sheep
Armour .. 1,591 262 5,000 7,457
Swift .. 1,095 84 4,828 4,546
Cudahy .. 773 54 4,700 3,325
Others .. 3,886 211 1,891 4,700
Total .. 7,345 551 16,524 20,007

ST. PAUL

Cattle Calves Hogs Sheep
Armour .. 1,983 3,147 15,764 8,010
Cudahy .. 1,208 1,070 .. 1,770
Rifkin .. 810 137
Superior .. 2,104
Swift .. 3,566 5,079 23,906 12,732
Others .. 5,269 1,273
Total .. 14,883 11,066 39,680 22,521

TOTAL PACKER PURCHASES

Week ended Feb. 9
Cattle .. 152,716 125,009 167,874
Hogs .. 292,919 341,016 210,987
Sheep .. 248,241 197,142 190,584

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS

Cattle Calves Hogs Sheep
Feb. 8 .. 2,894 690 14,233 7,973
Feb. 9 .. 403 41 6,466 3,725
Feb. 11 .. 16,669 908 19,122 14,527
Feb. 12 .. 7,126 914 19,852 13,873
Feb. 13 .. 13,128 571 17,787 18,569
Feb. 14 .. 4,500 300 12,500 11,500

*Wk. so far 41,419 2,688 69,261 58,460
Wk. ago 49,319 3,075 71,659 45,456
1945 .. 55,669 3,889 59,014 32,927
1944 .. 42,901 2,833 118,074 21,798
*Including 851 cattle, 194 calves, 34,825 hogs and 24,094 sheep direct to packers.

SHIPMENTS

Cattle Calves Hogs Sheep
Feb. 8 .. 2,366 67 3,133 2,308
Feb. 9 .. 338 .. 67 ..
Feb. 11 .. 6,796 297 2,229 2,856
Feb. 12 .. 4,536 293 3,512 1,333
Feb. 13 .. 6,796 356 2,476 1,928
Feb. 14 .. 2,590 169 2,900 3,960

Wk. so far 29,428 956 19,217 9,117
Wk. ago 19,957 1,194 11,359 9,971
1945 .. 22,428 680 9,807 8,171
1944 .. 16,416 564 15,623 7,261

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Feb. 14, 1946:

Week ended Feb. 14
Packers' purch. .. 30,829 28,214
Shippers' purch. .. 12,917 12,782
Total .. 43,746 40,996

FEBRUARY RECEIPTS

1946 1945
Cattle .. 88,211 114,760
Calves .. 6,944 8,565
Hogs .. 152,573 129,478
Sheep .. 137,565 138,399

FEBRUARY SHIPMENTS

1946 1945
Cattle .. 45,175 47,687
Hogs .. 27,946 19,251
Sheep .. 26,794 19,842

PACIFIC COAST LIVESTOCK

Receipts for five days ended February 8:

Cattle Calves Hogs Sheep
Los Angeles .. 7,405 622 525 744
San Francisco .. 1,199 39 1,966 2,239
Portland .. 1,950 225 800 1,659

CANNED MEATS — "PANTRY PALS"



MEAT PRODUCTS OF THE HIGHEST QUALITY



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STAHL-MEYER, INC.

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WESTON TRUCKING & FORWARDING CO.

Specializing in Trucking
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Metropolitan Area

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Straight and Mixed Cans of Beef,
Veal, Lamb and Provisions

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CLEVELAND 15—Fred L. Sternheim, 801 Canton Bldg.
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 6—Earl McAdams, 264 Walnut Place
WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.

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Finer Flavor from the Land O' Corn!

Black Hawk Hams and Bacon
Pork • Beef • Veal • Lamb
Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE
"Glorified" HAMS • BACON • LARD
DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED
4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

★ ESSKAY ★ QUALITY

**BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •**

—THE WM. SCHLUDERBERG - T. J. KURDLE CO.—

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RICHMOND, VA.
22 NORTH 17th St.

ROANOKE, VA.
317 E. Campbell Ave.

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FOR
FRUITS • VEGETABLES • FISH • ETC

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A. K. ROBINS & CO. INC.

BALTIMORE, MD.

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HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Indian
STEERS, carcass	Week ending February 9, 1946.	2,858	1,096	181
	Week previous	4,129	1,087	181
	Same week year ago	4,329½	1,849	181
COWS, carcass	Week ending February 9, 1946.	2,623	4,498	771
	Week previous	2,453	2,935	280
	Same week year ago	2,796	2,396	1,316
BULLS, carcass	Week ending February 9, 1946.	152	5	30
	Week previous	203
	Same week year ago	491	10	27
VEAL, carcass	Week ending February 9, 1946.	7,897	679	102
	Week previous	11,186	262	20
	Same week year ago	7,406	831	2,320
LAMB, carcass	Week ending February 9, 1946.	18,180	8,715	6,080
	Week previous	13,776	...	1,880
	Same week year ago	24,670	8,686	9,806
MUTTON, carcass	Week ending February 9, 1946.	3,965	976	2,651
	Week previous	2,694
	Same week year ago	5,358	1,300	4,226
PORK CUTS, lbs.	Week ending February 9, 1946.	1,247,805	515,725	238,351
	Week previous	793,613	88,426	...
	Same week year ago	852,742	447,341	33,329
BEEF CUTS, lbs.	Week ending February 9, 1946.	576,969
	Week previous	362,980
	Same week year ago	398,792

LOCAL SLAUGHTERS

CATTLE, head	Week ending February 9, 1946.	11,179	3,566
	Week previous	11,046	3,757
	Same week year ago	11,451	2,815
CALVES, head	Week ending February 9, 1946.	6,551	2,207
	Week previous	5,550	1,981
	Same week year ago	5,521	2,597
HOGS, head	Week ending February 9, 1946.	47,114	8,924
	Week previous	56,145	14,784
	Same week year ago	26,675	6,747
SHEEP, head	Week ending February 9, 1946.	70,408	4,792
	Week previous	47,348	4,517
	Same week year ago	45,759	1,962

Country dressed product at New York totaled 7,849 veal, 3 hogs and 421 lambs. Previous week 8,046 veal, 121 hogs and 228 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of cattle and lambs at 32 centers showed sharp increases during the week ended February 9 when compared with a week earlier, but hog and calf processing was somewhat smaller. The decline in hog slaughter may be more pronounced from now on for there are indications that the peak of hog selling may be over for the winter.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City	11,179	6,551	67,114	19,408
Baltimore, Philadelphia	4,424	564	22,019	2,801
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	10,650	1,576	42,247	6,580
Chicago, Elkhart	21,981	7,000	96,027	17,871
St. Paul-Wis. Group	20,805	28,931	128,814	24,000
St. Louis Area	5,705	4,900	67,046	18,940
Sioux City	12,971	316	58,265	28,025
Omaha	20,119	1,244	78,644	24,200
Kansas City	16,672	3,967	52,561	41,871
Iowa & So. Minn.	15,389	5,987	281,674	17,412
SOUTHEAST	4,501	3,322	31,130	...
SOUTH CENTRAL WEST	11,850	4,267	76,340	17,900
ROCKY MOUNTAIN	7,243	422	20,546	12,730
PACIFIC	20,282	2,117	40,472	60,005
Total	183,771	71,190	906,815	473,940
Total last week	167,790	83,791	1,055,142	277,147
Total last year	220,103	78,316	627,296	912,000

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Ga., Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hog
Week ended Feb. 8	2,100	739	18,350
Last week	1,865	375	15,720
Last year	2,219	915	22,300

The National Provisioner—February 10, 1946

Phila.	Chicago
1,506	187
1,087	90
1,849	907
4,490	771
2,985	262
2,290	1,210
5	30
10	27
679	600
262	30
831	2,203
8,715	3,000
8,686	1,000
916	2,603
1,300	4,224
515,725	230,851
88,426	90
447,241	85,329
...	...
3,266	...
3,757	...
2,815	...
2,207	...
1,981	...
2,907	...
8,924	...
14,784	...
6,747	...
4,792	...
4,517	...
1,962	...
3 hogs and 60	...
addition to that	...

ER
enters showed
January 9 when
if processing
lighter may be
indications that
inter.

Hogs	Box
67,114	19,600
22,619	7,800
42,247	4,300
100,627	87,807
128,514	34,800
67,644	19,800
58,265	21,600
78,644	35,200
52,541	41,807
231,674	17,400
31,130	...
75,349	51,600
20,546	13,700
40,472	10,800
990,515	472,900
1,053,143	272,000
627,286	272,000

dison, Milwaukee,
St. Louis, Ill.,
Fort Dodge, Mass.,
and Albert L.
Ala., Tallahassee,
Fla., Tifton, Ga.,
Ola, Okla., Fort
Vallejo, Calif.

Production and
packing plants
Tallahassee and
Tallahassee, Fla.

Cattle	Box
739	24,000
575	24,000
815	24,000

CLASSIFIED ADVERTISEMENTS

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Position Wanted

PACKINGHOUSE GENERAL MANAGER with practical operating, selling and buying experience. Competent to take complete charge of business. Authentic references as to character and ability. W-38, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: Young, experienced packinghouse superintendent would like position with opportunity for advancement. Would consider sales position of equipment or supplies. A-1 references. Write W-39, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CASING MAN: All around hog and beef casing man desires position as foreman or working foreman. Willing to go anywhere. W-40, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER—controller—superintendent small plant, experienced packinghouse man thoroughly familiar with all phases of the industry desires position. W-24, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED: Confidential man; secretary; assistant and assistant to executive. Middle age. Best references. W-37, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT-MANAGER with 20 years' experience in the packing industry, sales and livestock. Wants to locate in moderate climate, and manage independent plant with diversified operations. W-30, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

PRODUCTION SUPERINTENDENT: Wanted by large independent sausage manufacturer in midwest. Will have charge of sausage and smoked meat production. Give age and details of past experience and salary expected. Write Box W-36, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT M. L. D. hog and cattle killing plant, midwest. Familiar all manufacturing operations, including casing, also all by-products. Must be thoroughly experienced and able to handle help. Give full details, experience and salary expected. W-33, THE NATIONAL PROVISIONER, 10 Lexington Ave., New York 17, N. Y.

FOREMAN WANTED: Cattle and hog killing foreman for southern packing plant. Also working foreman for pork cutting department. Applicants must be qualified both to direct present staff and to train new workers. W-14, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ENGINEER wanted, familiar with modern equipment, to oversee a medium sized eastern packing plant. Ready, responsible position. Reply in confidence, giving full particulars. W-17, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN for curing, smoking and basting departments. Must have thorough knowledge and experience in curing and smoking meats. Ready to relocate and necessary but desirable. Write or apply to Federal Sausage Co., 3416 W. Vernor Highway, Detroit 16, Mich.

WANTED: Sausage maker with creative ideas and acquainted with making of our churizger for Michigan plant. Good pay, steady job, new modern sized plant, pleasant working conditions. W-34, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT wanted for custom slaughter. Kill 250 head cattle, calves and hogs a week. Permanent position. Union Abscain Inc., Richmond 20, Virginia.

WANTED: Experienced beef butchers and beef bones, machine casing cleaner. State age, experience, salary expected. Schwartzman Packing Co., Albuquerque, New Mexico.

WANTED: Experienced operator to handle Lambie & Co. cases. State experience, age and salary expected. Schwartzman Pkg. Co., Albuquerque, N. Mex.

Equipment for Sale

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 18 H.P. A.C. motor; 1-Moslin cracking expeller; 2-48 and 429 lad rolls; 1-Brecht 1000 lb. meat mixer; 1-4x12 mechanical cooker; 1 #41 meat grinder; 1-327 Buffalo silent cutter; 1-Brecht 300 lb. sausage stuffer; 1-Creasy #255 and 1-Victor #23 ice breaker. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE:
1—Revolving bake oven
68—Bacon forming boxes
1—Griffith ham tying machine, hand operated
1—Lard extrator
1—New cylinder and piston
1—Used cylinder and piston
(both for Fairbanks-Morse Diesel engine Model "T" Style VA)
MAURE-NEUER Corporation
Arkansas City, Kansas

BACON SKINNER—Latest Model No. 656 Allbright-Well make, 400 to 600 pieces hourly capacity, complete with 2 H.P., 3 phase, 60 cycle, 220/440 volt motor and starter. We've put it in like-new operating condition. Bargain at \$550.00 f.o.b. our plant. Immediate shipment. Dohm & Nelke, Inc., 4745 W. Florissant Ave., St. Louis 15, Missouri. Phone Goodfellow 4822.

FOR SALE: Three (3) 1100 ton French presses complete with steam heating, recording gages, air control, valves. Used less than one year. Will be available about March 1st, 1948. W-18, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Buffalo centrifugal pump, 5 H.P. 2 1/2 in. intake, 250 gal. per min. Good condition, \$225.00. Southland Provision Co., Orangeburg, S. C.

Equipment Wanted

WANTED: One used Buffalo 65 BG grinder or one of similar type or capacity. Must be in top operating condition. Royal Food Products Co., 707 Linwood Blvd., Kansas City 3, Missouri.

Miscellaneous

WANTED CANNED MEATS

Institutional and consumer sizes, labelled and army style cans. Also rendered beef fat, large quantities, in any size containers.

MARTIN PACKING CO.

127-139 Belmont Ave., Newark 3, N. Y.

Medium sized packer in Pittsburgh, Pa. area is interested in a car of pork products per week to complement beef sales. Also interested in a carload of calf carcasses and offal. W-36, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plants for Sale

SMALL RENDERING PLANT for sale. Located in good territory in Illinois, consisting of one 5x9 Allbright-Well cooker, one 300-ton Dupes press and pump, like new, one 75 h.p. boiler and all necessary equipment, land and building, concrete trucks. Please address your inquiries to Box 23-65, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Modern killing and processing plant located in driving cattle and hog area in small south Georgia town. Wonderful opening for freezer locker storage and curing facilities. Reason for selling: have other interests. For further information write Box 23-62, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**GET ACTION—USE
NATIONAL PROVISIONER
"CLASSIFIEDS"**

Equipment for Sale

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant & Co. include below some of their current machinery and equipment offerings, available for quick shipment at prices quoted, FOB shipping points, subject to prior sale.

- 1—BACON SLICER, U. S. Heavy Duty, large size, with stainless conveyor... \$ 950.00
- 1—GRINDER, meat, Anco #220A with out motor, 5000# cap... \$ 700.00
- 1—GRINDER, meat, Kison-Kut 78 type K with 25 H.P. motor and 438 H.P. LENT CUTTER driven from same motor, comp. unit... \$1500.00
- 1—BAND SAW, 30", heavy duty, requires motor and table... \$ 350.00
- 1—ROTARY CUTTER, Keshler, 11 knives, 2" spacing... \$ 450.00
- 1—SILENT CUTTER, #250 Buffalo, self emptying, 30 H.P. motor... \$1500.00
- 1—SILENT CUTTER, #248 Buffalo, with 25 H.P. motor... \$ 500.00
- 1—SILENT CUTTER, #238 Buffalo, with 7 1/2 H.P. motor, second... \$ 475.00
- 1—MIXER, Champion, about 700# with 5 H.P. motor... \$ 350.00
- 1—STUFFER, 200# Oppenheimer with 2 H.P. compressor, tank... \$ 350.00
- 2—HAM TYERS, Griffiths, with table stands, each... \$ 100.00
- 2—SMOKEHOUSE CAGES, 4 station double trolley, each... \$ 18.00
- 2—SMOKEHOUSE DOGERS, sets, with steel frames, each set... \$ 50.00
- 200—TROLLEYS, forsmaster, set... \$.45
- 150—Foot TRACK, 2 1/2"x1/2" with 10' hangars, with switches... \$ 100.00
- 2—MEAT PAN TROCKS, Anco, four pans, each... \$ 22.00
- 1—BOX NAILER, Morgan & Trach... \$ 425.00
- 1—LARD ROLL, 429 Bore roll... \$ 600.00
- 1—ICE MACHINE, two ton Frigor York, with coil, overhauled... \$ 625.00
- 1—COOKER, dry cond, 50# 15 H.P. Goodhead motor, shell reboiler, balance new... \$2250.00
- 2—COOKER, dry cond, 50# 15 H.P. Goodhead motor, NEW 60 DAY DELIVERY... \$2750.00
- 2—COOKER, dry cond, 40# 5 H.P. Goodhead motor, still requires some repairs, each... \$ 600.00
- 1—DISC GRINDER, Bauer, 24" with 35 H.P. motor... \$ 400.00

Contact us immediately by phone, wire, or mail for further particulars. Send us your inquiries for items you don't find listed. Your offerings of surplus equipment, on a brokerage basis, without obligation, are solicited. We have buyers in the market for most types of packing house equipment.

BARLIANT AND COMPANY

Brokers—Sales Agents
1724 Greenleaf—Amb. 0932-0933
Chicago 28, Illinois

Specialists in Used, RABBIT and New
PACKINGHOUSE MACHINERY, EQUIP-
MENT and SUPPLIES

Meat and Gravy

In a message headed "Hams and Bacon Do Not Come from Guinea Pigs," published in the *Albany Democrat-Herald* of Albany, Ore., Kampfer Bros. recently announced the termination of their meat packing operations in that field. Citing continuous interference by governmental bureaus as the primary reason for the decision, the firm's officials said they had been unable to buy on a legitimate basis more than 10 per cent of the hogs needed to maintain operations, and that the organization had been losing \$20 per head on cattle.

★ ★ ★

Just how tough the meat shortage really is, was shown in northern Michigan recently. All winter, large snowy owls from northern Canada, unable to find enough food in the barren wastes, have been coming south into Michigan by the hundreds. One of them is reported to have plummeted out of the sky at a traveling automobile. A second later it hit its mark, then took off again, clutching the squirrel tail which it had snatched from the aerial of the auto.

★ ★ ★

"Trespassers wanted now with good shootin' eyes!" Those signs are replacing the old "no trespassing" markers on 5,000 farm acres near Berlin, Md. Rabbit and quail have multiplied during the war years and nursery stock suffered as sportsmen lacked ammunition. Now it's open hostilities and marksmen are more than welcome.

★ ★ ★

A "fat cat," in the parlance of some Army airmen, is a plane set aside for special duties, such as transporting Very Important People. At some air bases such planes are known as "hot Spam specials."

★ ★ ★

Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Readers of this column will (we hope) recall the amusing items reproduced here last week, taken from THE NATIONAL PROVISIONER of 1903. Here are a few others equally entertaining . . . "Leo Fischel is a butcher in Newark, N. J. He has a horse with a broken neck. The horse is dead now. It got frightened, ran away, ran into a car and then fell under it. After jamming and nearly upsetting the car, the horse collapsed with a broken neck. The trip was over." . . . Another tale with a fatal ending read: "A chicken got out of a poultry wagon and wandered down to 6th and Henderson sts. There a humorous cuss soaked corn in whiskey and began to load up the chick. Then it tried to fly. Its course was like that of an erratic air ship model. The police arrested the rooster for disorderly conduct in trying to stand on its head and crow. Finally, Mrs. Murphy put it out of the way by cooking the finely seasoned bird." . . . Think you can stand just one more yarn? Okay, here 'tis: "Albert Feicert, the butcher on Jackson ave., near East ave., had a gas explosion in his market last week. The gas leaked. A lighted lamp helped it do the rest. The man who took the lighted lamp into the cellar to find out where the smell of gas came from now wishes he had sent the lamp down by itself. After the explosion, a lively blaze sprang up. They don't use lamps there now."

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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